Belgian Malts that Make Your Beer So Special

RED INTENSE BEER

Beer recipe



ABV 7.4%	Color 52 EBC	Bitterness 25 IBU

Description:
This recipe is intentionally simple to highlight the full aromatic potential of Château Red Intense malt. The yeast is neutral and the hop bitterness is moderate to match the alcohol content. This red-hued beer will delight fans of malty flavors.

Service:
Glass: Tulip beer glass

Temperature: 4-8 °C

BREWER`S TIP
For an IPA version, feel free to dry-hop this beer with your favorite hops during fermentation.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: info@castlemalting.com
Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

RECIPE FOR 100L

MALT

Château Red Intense	100% / 26.8 kg

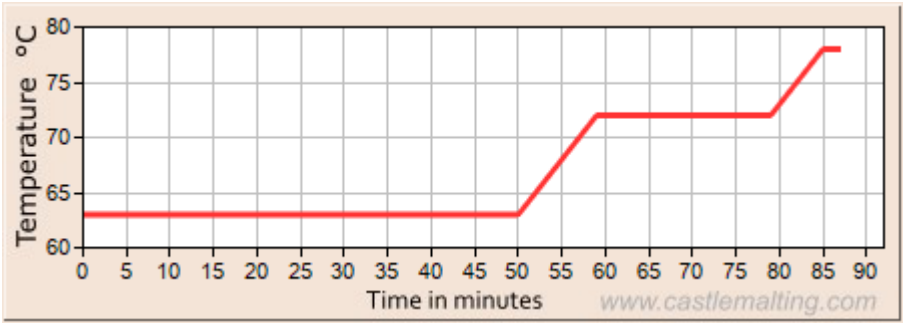
HOPS

Magnum (12.0% aa)	25 IBU / 82 g

YEAST

SafAle US-05	80 g

Mashing Temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.6 L/kg

Mash-in at 64°C

Rest for 50min at 64°C

Rise to 72°C at 1°C/min

Rest for 20min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling
Boil for 60min.

Hop addition 1: After 10 minutes, add Magnum hops.

Whirlpool to remove the trub.

Total evap	6.0%	Batch size	100L	OG	16°P	Efficiency	85%

Step 3: Fermentation and Maturation
Cool down the wort to 16°C and pitch the yeast.

Ferment at 16°C for 2 days then rise to 18°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	86%	FG	2.30°P

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5

days, remove the residual yeast, and carbonate until **2.5 volumes of CO2**. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.