



Belgian Malts that Make Your Beer So Special

Belgian Amber Beer



Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	60% / 13.5 kg
Château Munich Light®	30% / 6.7 kg
Château Abbey®	6% / 1.3 kg
Château Cara Ruby®	4% / 0.9 kg

HOPS

Saaz (3.5% aa)	180 g
Hallertau Mittelfruh (4.5% aa)	140 g

YEAST

SafAle S-33	80 g
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ABV 6.5%

Color 22
EBC

Bitterness
20 IBU

Description

The combination of Château Abbey and Château Cara Ruby gives this beer a beautiful amber color with a great touch of sweet maltiness. Refreshing and drinkable beer.

Service:

Glass: American Pint Glass
Temperature: 4 - 8°C

BREWER'S TIP

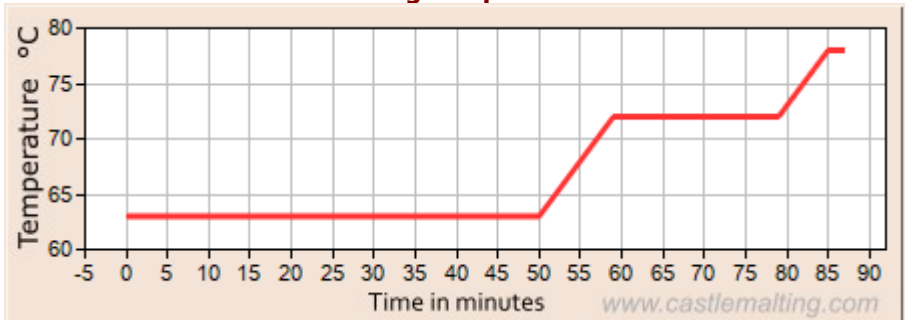
Keep the yeast pitching rate high at 0.75- 0.8 g/L for a cleaner fermentation.

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

Mashing temperature



Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.8 L/kg
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Mash-in at 63°C
Rest for 50min at 63°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 10min add 90g of Saaz and 70g of Hallertau Mittelfruh.
Hop addition 2: After 55min add 90g of Saaz and 70g of Hallertau Mittelfruh.
Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.5°P	Efficiency	85%
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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 20°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	81%	FG	2.80°P
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Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.6 volumes of CO2**. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.

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