Belgian Malts that Make Your Beer So Special

Belgian Amber Beer

Beer recipe



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

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

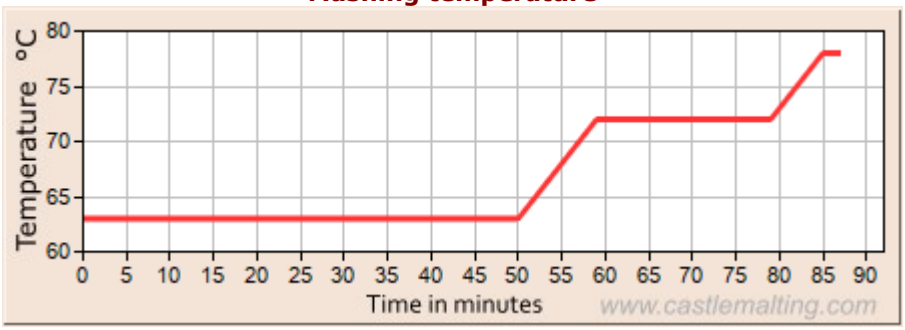
HOPS

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

YEAST

SafAle S-33	80 g

Mashing temperature



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

pH	5.3	Mix Ratio	2.8 L/kg

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%

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

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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