Belgian Malts that Make Your Beer So Special

Belgian Christmas Ale

Beer recipe



ABV 8.5%	Color 75 EBC	Bitterness 28 IBU

Description
Belgian Christmas Ale with a rich creamy head, slightly spicy flavor, and a pleasant aroma.

Service:
Glass: Tall Glass

Temperature: 4-8 °C

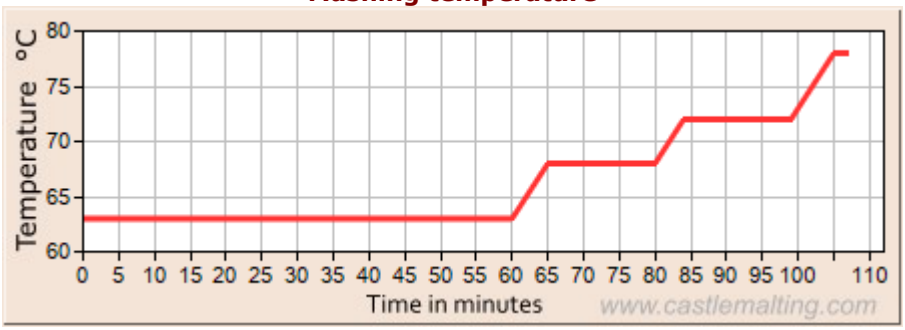
BREWER`S TIPS
For refermentation in the bottle, use the same yeast SafAle T-58.

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	56% / 16.4 kg
Château Munich	20% / 5.8 kg
Château Crystal®	12% / 3.5 kg
Château Cafe Light®	12% / 3.5 kg
HOPS	
Admiral (14.5% aa)	22.4 IBU / 55 g
Brewers Gold (6.0% aa)	2.8 IBU / 80 g
Perle (8.0% aa)	2.8 IBU / 60 g
YEAST	
SafAle T-58	80 g
SUGAR	
Dark Candy Sugar	500 g

Mashing temperature



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

pH	5.3	Mix Ratio	2.5 L/kg

Mash-in at 63°C

Rest for 60min at 63°C

Rise to 68°C at 1°C/min

Rest for 15min at 68°C

Rise to 72°C at 1°C/min

Rest for 15min 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 90min.

Hop addition 1: After 30min add Admiral.

Hop addition 2: After 80min add Brewers Gold and Perle.

Sugar addition: After 75min add Dark Candy Sugar.

Whirlpool to remove the trub

Total evap 9.0%	Batch size 100L	OG 18.5°P	Efficiency 80%

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 22°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	80%	FG	3.60°P

Step 4: Cold Aging and Packaging
Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.7 volumes of CO2**. The beer is ready to package and drink. Enjoy!

*For refermentation in the bottle, add brewing sugar and SafAle F-2.