



Belgian Malts that Make Your Beer So Special

Black Beer 2



Original gravity: 24 ° PL

Alcohol: 6.8%

Colour:

Bitterness:

INGREDIENTS / HL

MALT

Ch teau Pilsen 2RS	17 kg / hl
Ch teau Cara Gold	1.5 kg / hl
Ch teau Chocolat	2.5 kg / hl
Ch teau Black	2 kg / hl
Ch teau Spécial B	0.3 kg / hl

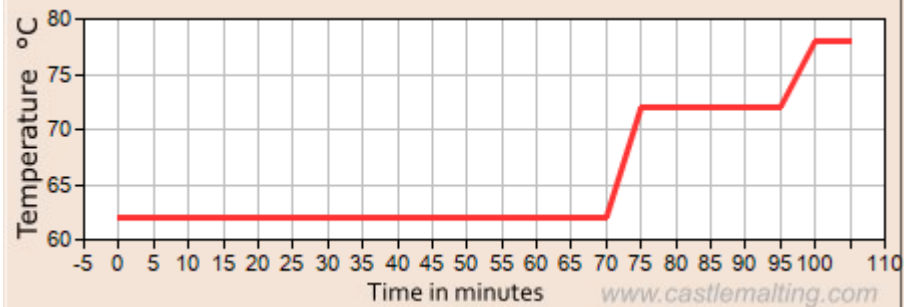
HOPS

Saaz pellets	570 g / hl
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YEAST

Safbrew S-33	60-70g
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Mashing temperature



Description



Step 1: Mashing

- Mash in at 62° C, adjust the pH of the mash to 5,4, rest for 50 minutes
- Rest at 78° C for 2 minutes

Step 2: Boiling

- Duration: 70 minutes
- Hops: add Saaz pellets 420 gr at the beginning of boiling and Saaz pellets 150 gr 10 minutes before the end of boiling
- Temperature: 24° C

Step 3: Fermentation (25° C)

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