



Belgian Malts that Make Your Beer So Special

Black Beer 2



Original gravity: 24 ° PL

Alcohol: 6.8%

Colour:

Bitterness:

INGREDIENTS / HL

MALT

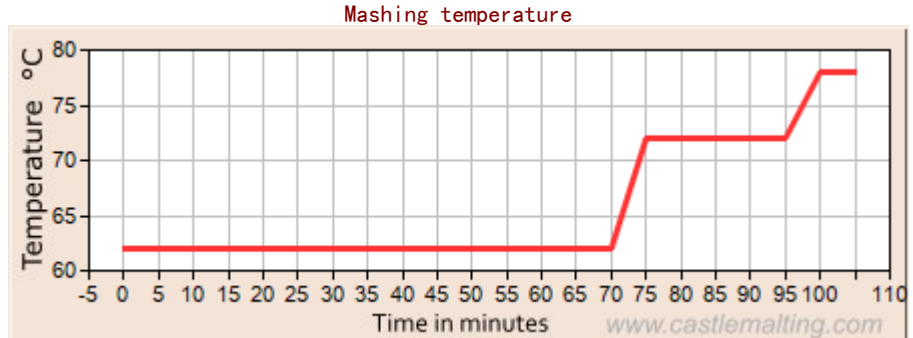
Ch teau Pilsen 2RS	17 kg / hl
Ch teau Cara Gold	1.5 kg / hl
Ch teau Chocolat	2.5 kg / hl
Ch teau Black	2 kg / hl
Ch teau Spécial B	0.3 kg / hl

HOPS

Saaz pellets	570 g / hl
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YEAST

Safbrew S-33	60-70g
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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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