



# Belgian Malts that Make Your Beer So Special

## Belgian Ruby Beer



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	66% // 14.4 kg
Château Melano	21% // 4.7 kg
Château Munich	9% // 1.9 kg
Château Cara Gold®	4% // 0.9 kg

#### HOPS

Saaz (3.5% aa)	20 IBU // 220 g
Hallertauer Mittelfruh (4.5% aa)	5 IBU // 180 g

#### YEAST

SafAle BE-256	80 g
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ABV	6.5%	Color	37 EBC	Bitterness	25 IBU
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#### Description:

This Belgian Red Beer pours a deep and presents aromas of caramel malt. This beer has well-rounded flavors and a pleasant caramel malt character.

#### Service:

Glass: Goblet glass  
Temperature: 4-8 °C

#### BREWER'S TIP

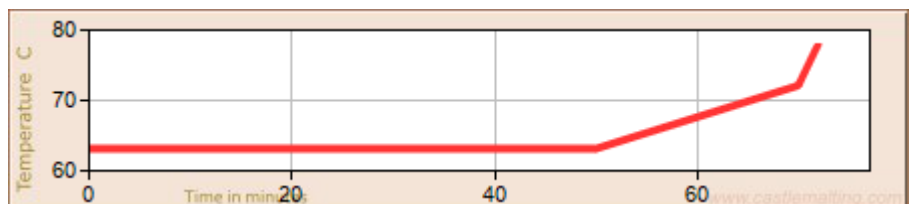
To make it more complex you can add 500g of Cassonade sugar 10 min before the end of the boil and referment in the bottle with SafAle BE-256.

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](mailto: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	2.7 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 Saaz.  
Hop Addition 2: After 50min add Hallertau Mittelfruh.  
Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14°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 21°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	83%	FG	2.35°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.