



Belgian Malts that Make Your Beer So Special

4 Cereals Beer



Beer recipe

INGREDIENTS / 100 litres

MALT

Château Pilsen 2RS	60% // 17 kg
Château Wheat Blanc®	10% // 2.8 kg
Château Spelt Malt	20% // 5.7 kg
Château Oat Malt	10% // 2.8 kg

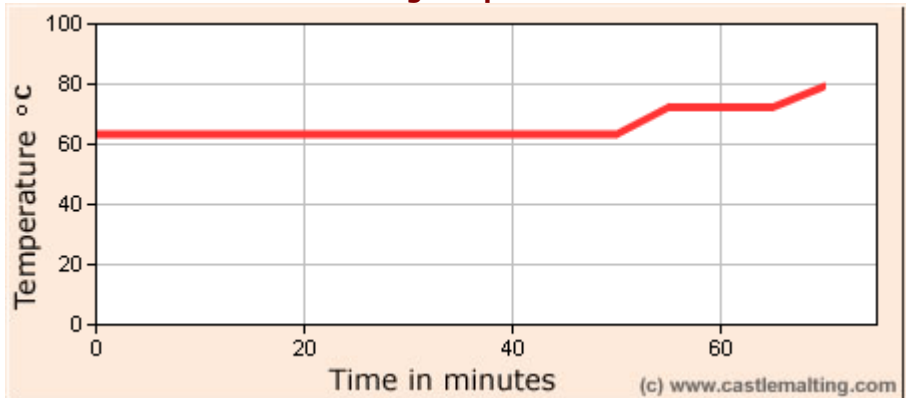
HOPS

Perle (8.0% aa)	16.3 IBU // 70 g
Cascade (6.0% aa)	3.8 IBU // 100 g
Aramis (7.0% aa)	2.5 IBU // 60 g
Saaz (3.5% aa)	2.5 IBU // 120 g

YEAST

SafAle BE-256	70 g
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Mashing temperature



ABV	8.5%	Colour	12 EBC	Bitterness	25 IBU
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Description

A soft bitter beer with a short and pleasant post bitterness. An acid note makes the beer thirst-quenching and reveals a warm aftertaste. This beer imparts a malty aroma as well as aromas of cereal, baked bread, and biscuit. The flavor is fruity, floral, and even slightly herbal.

Service:

Glass: Goblet glass
Temperature: 4 - 8°C

BREWER'S TIPS

Play with the percentages of the different malts in the grain bill to influence the taste of the finished beer.

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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 45min 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

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

Boil for 75min.
Hop addition 1: After 15min add Perle.
Hop Addition 2: After 65min add Cascade, Saaz and Aramis.
Whirlpool to remove the trub

Total evap	7.5%	Batch size	100L	OG	17.0°P	Efficiency	80%
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Step 3: Fermentation and Maturation

Cooldown the wort to 22°C and pitch the yeast.
Ferment at 22°C for 2 days then rise to 25°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 12°C and rest for 2 days. Drop the temperature to 2°C and rest for 7 days.

Attenuation	88%	FG	2.0°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 **2.5 volumes of**

C02. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

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

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