



# Belgian Malts that Make Your Beer So Special

## Scotch Beer



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	77% // 11.9 kg
Château Roasted Barley	2% // 0.3 kg
Château Wheat Blanc	7% // 1.0 kg
Château Peated	5% // 0.8 kg
Château Cara Ruby®	10% // 1.6 kg

#### HOPS

Goldings (6.0% aa)	15.3 IBU // 100 g
Fuggles (4.5% aa)	2.7 IBU // 100 g

#### YEAST

SafAle S-33	70 g
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ABV	4.5%	Color	32 EBC	Bitterness	18 IBU
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#### Description

Overwhelmingly malty, with a rich and dominant sweet malt flavor and aroma. Imparts a soft bitterness, roasted coffee aroma with pronounced smoked peat flavor. Strong color, a stable, fine, and colorful foam.

#### Service:

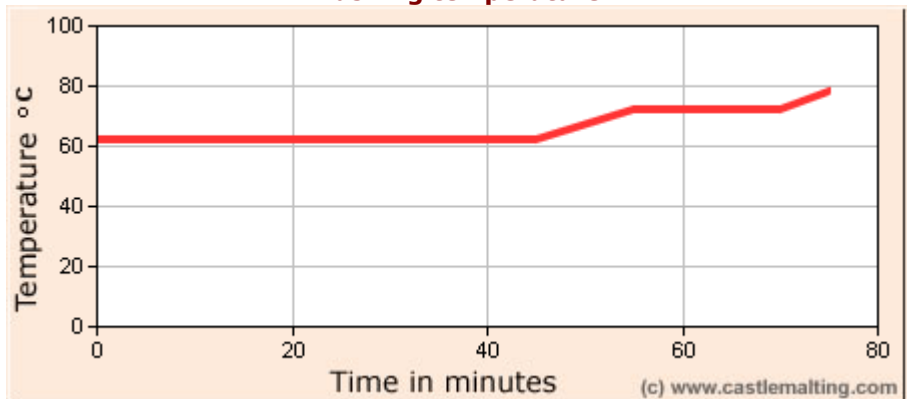
Glass: Tulip Glass  
Temperature: 4 - 8°C

#### BREWER`S TIPS

Play with the percentage of Chateau Peated to have more or less smoky flavors.

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#### Mashing temperature



#### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg
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Mash-in at 62°C  
Rest for 45min at 62°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 60min.  
Hop addition 1: After 10min add Goldings.  
Hop Addition 2: After 50min add Fuggles.  
Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	10.8 <sup>o</sup> P	Efficiency	90%
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#### Step 3: Fermentation and Maturation

Cooldown the wort to 16°C and pitch the yeast.  
Ferment at 16°C for 2 days then rise to 18°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	78%	FG	2.4 <sup>o</sup> 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 **2.4 volumes of CO<sub>2</sub>**. 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](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

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