



# Belgian Malts that Make Your Beer So Special

## Brown Smoked



ABV 6.0%

Color 60  
EBC

Bitterness  
28 IBU

### Description

This beer is brown colored with malty, caramel hints, baked bread, and woody smoke notes.

### Service:

Glass: Goblet glass

Temperature: 4-8°C

### BREWER'S TIPS

Referment this beer in the bottle using SafAle BE-256 to carbonate and make it more complex.

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

Brewing is an experiment! Brew your own beer!  
Send us your recipe, and we'll be pleased to publish it on our website

## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	48% / 9.7 kg
Château Pale Ale®	15% / 3 kg
Château Munich	10% / 2 kg
Château Cara Gold®	20% / 4.1 kg
Château Chocolat	2% / 0.4 kg
Château Peated	5% / 1 kg

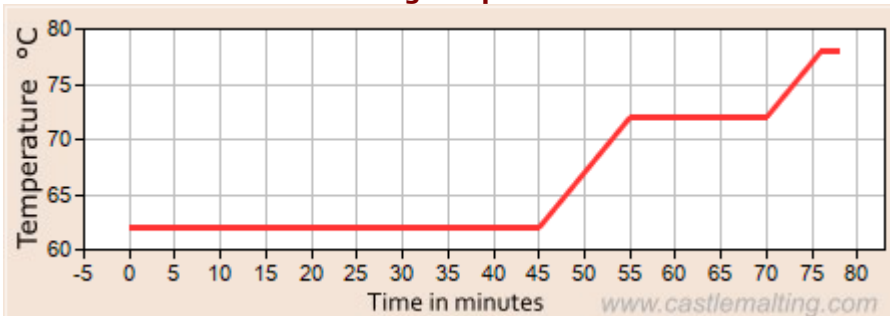
#### HOPS

Magnum (12.0% aa)	25.5 IBU / 80 g
Tettnang (5.0% aa)	2.5 IBU / 80 g

#### YEAST

SafAle BE-256	70 g
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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 15min 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 Magnum.

Hop Addition 2: After 50min add Tettnang.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	13.0°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 20°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 10 days.

Attenuation	85%	FG	2.00°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.

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