



Belgian Malts that Make Your Beer So Special

Fruit Beer



Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	70% / 13.6 kg
Château Melano	25% / 4.9 kg
Château Cara Gold®	5% / 1.0 kg

HOPS

El Dorado (15.0% aa)	85 g
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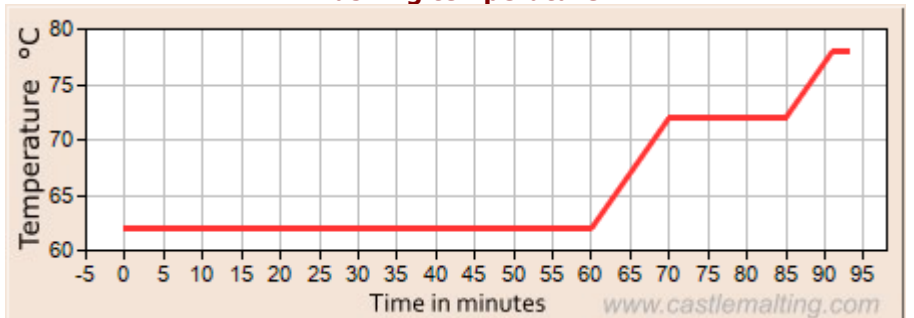
YEAST

SafAle T-58	65 g
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Fruit Concentrate Juice*

Strawberry, Raspberry, Cherry, Blueberry	5 l
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Mashing temperature



ABV 5.5%	Color 32 EBC	Bitterness 22 IBU
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Description

A harmonious marriage of fruit and beer. The fruits add extra complexity to the beer but are not so prominent as to unbalance the resulting presentation.

Service:

Glass: Tulip Glass
Temperature: 4-6°C

BREWER`S TIPS

You can add only one type of concentrated juice or, to make it even more complex, you can mix them all before adding to the fermentor.

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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

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 60min 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 50g of El Dorado (18.7IBU).

Hop Addition 2: After 50min add 35g of El Dorado (3.3 IBU).

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	12.5°P	Efficiency	85%
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Step 3: Fermentation and Maturation

Cool down the wort to 15°C and pitch the yeast.

Ferment at 15°C for 2 days then rise to 20°C. **When it reaches 20°C add the fruit juice.** 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	80%	FG	2.50°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 CO2**. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.

