



# Belgian Malts that Make Your Beer So Special

## English IPA



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RP	85% // 18.7 kg
Château Melano	10% // 2.2 kg
Château Cara Ruby®	3% // 0.7 kg
Château Cara Blond®	2% // 0.5 kg

#### HOPS

Goldings (6.0% aa)	43 IBU // 250 g
Fuggles (4.5% aa)	2.8 IBU // 100 g
Aramis (7.0% aa)	4.3 IBU // 100 g

#### YEAST

SafAle S-04	70 g
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ABV	6.5%	Color	22 EBC	Bitterness	50 IBU
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#### Description

A hoppy, moderately-strong, very malty English IPA.

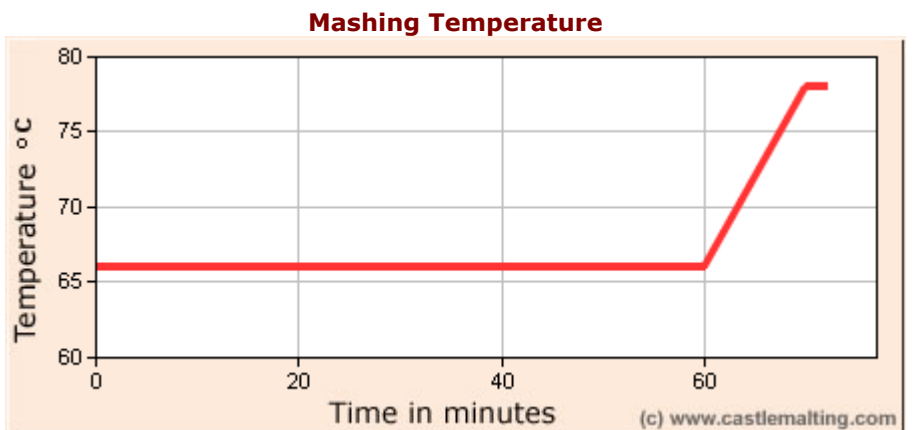
#### Service:

Glass: English Pint Glass  
Temperature: 4-8°C

#### BREWER`S TIP

To increase the malty sweetness, you can under pitch (0.5-0.6 g/L).  
Also, favour Chloride in the Sulfate/Chloride ratio of your brewing water.

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#### 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 65°C  
Rest for 60min at 65°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 Goldings.  
Hop Addition 2: After 50min add Fuggles and Aramis.  
Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.5°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 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	82%	FG	2.60°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 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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