



# Belgian Malts that Make Your Beer So Special

## Golden Strong Beer



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	90% / 26.2 kg
Château Pale Ale®	4% / 1.2 kg
Château Wheat Blanc	4% / 1.2 kg
Château Cara Blond®	2% / 0.6 kg

#### HOPS

Centennial (10.5% aa)	130 g
Mosaic (12.0% aa)	70 g

#### YEAST

SafAle BE-256	70 g
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#### SUGAR

White Candy Sugar	500 g
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#### SPICES

Coriander	10 g
Clove	5 g
Black Pepper	5 g

ABV 9%

Color 11 EBC

Bitterness  
28 IBU

### Description

A golden strong beer with a way to fruity aromas, enhanced by spicy notes, pleasant warmth, and a slightly bitter aftertaste.

### Service:

Glass: Tulip Glass

Temperature: 4-6°C

### BREWER'S TIPS

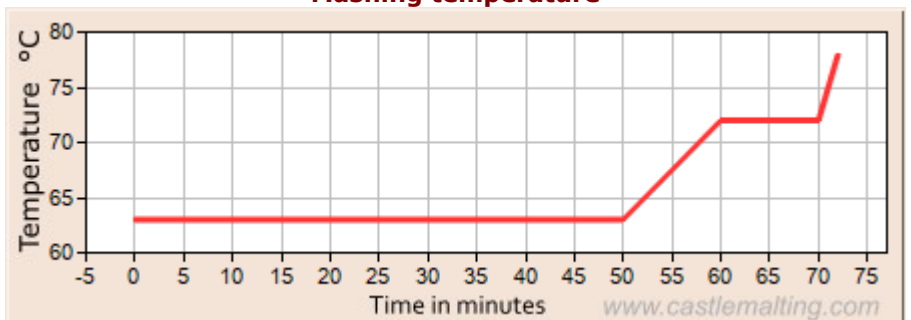
Play with fermentation temperature and wort aeration to produce more complex flavors.

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](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

### Mashing temperature



### Step 1: Mashing

Mash-in and follow the profile below:

pH

5.3

Mix Ratio

2.5 L/kg

Mash-in at 63°C

Rest for 50min 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

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 90min.

Hop addition 1: After 30min add 70g of Centennial (19.6IBU).

Hop Addition 2: After 80min add 60g of Centennial (3.9 IBU).

Sugar Addition: After 80min add White Candy Sugar.

Hop Addition 3: After 85min add 70g of Mosaic (4.5 IBU).

Spices addition: After 85min add all spices.

Whirlpool to remove the trub

Total  
evap

9.0%

Batch  
size

100L

OG

18.5°P

Efficiency

80%

**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 7 days.

Attenuation	86%	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 **2.8 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.

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Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium  
Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium  
Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com  
Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC. BBRUBEBB