



# Belgian Malts that Make Your Beer So Special

## Pilsner 2



## Beer recipe

### INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	76% / 15.0 kg
Château Munich	16.0% / 3.2 kg
Château Cara Clair®	8% / 1.6 kg
HOPS	
Saaz (3.5% aa)	400 g
YEAST	
SafLager S-23	120 g

ABV 5.1%

Color 10  
EBC

Bitterness\*  
28 IBU

### Description

Lager beer with a shiny blond colour. It presents the classic profile of Pilsner beer: malty taste, moderate-high bitterness and hoppy aroma with ester notes produced in a well-controlled fermentation.

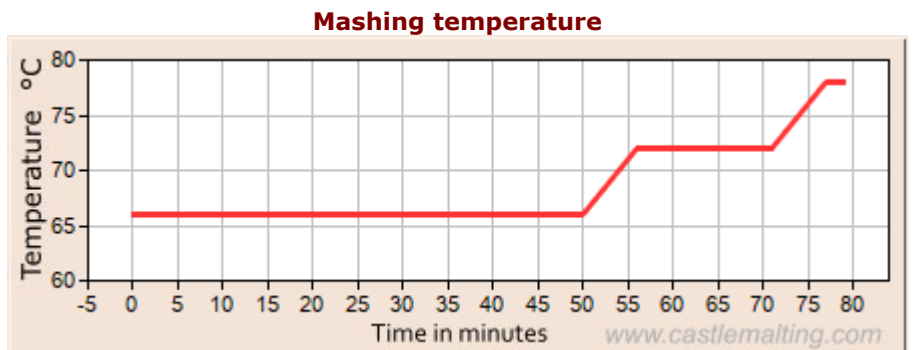
\*The bitterness depends on the alpha acid content of hops, boiling conditions and other parameters.

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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:  
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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 66°C.  
Rest for 50min at 66°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 100g of Saaz.  
Hop Addition 2: After 30min add 100g of Saaz.  
Hop Addition 3: After 45min add 100g of Saaz.  
Hop Addition 2: After 55min add 100g of Saaz.  
Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	11.8°P	Efficiency	80%
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### Step 3: Fermentation and Maturation

Cool down the wort to 10°C and pitch the yeast. Ferment at 10°C for 2 days then rise to 14°C. Once the fermentation is done (FG reached and off flavours 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	78%	FG	2.55°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 **4.7 g/L of CO<sub>2</sub>**. The beer is ready for packaging and drinking. Enjoy!  
For refermentation in the bottle, add brewing sugar and SafAle F-2.

