



Belgian Malts that Make Your Beer So Special

Belgian-style IPA



Beer recipe

RECIPE FOR 100L

MALT	
Château Pilsen 2RS	61% // 13.8 kg
Château Munich Light®	31% // 6.9 kg
Château Abbey®	8% // 1.8 kg
HOPS	
Fuggles (4.5% aa)	28.8 IBU // 250 g
East Kent Goldings (5.0% aa)	6.0 IBU // 200 g
Willamette (5.0% aa)	5.2 IBU // 200 g
YEAST	
SafAle S-04	80 g

Alcohol	6.5%	Color	19 EBC	Bitterness	40 IBU
---------	------	-------	--------	------------	--------

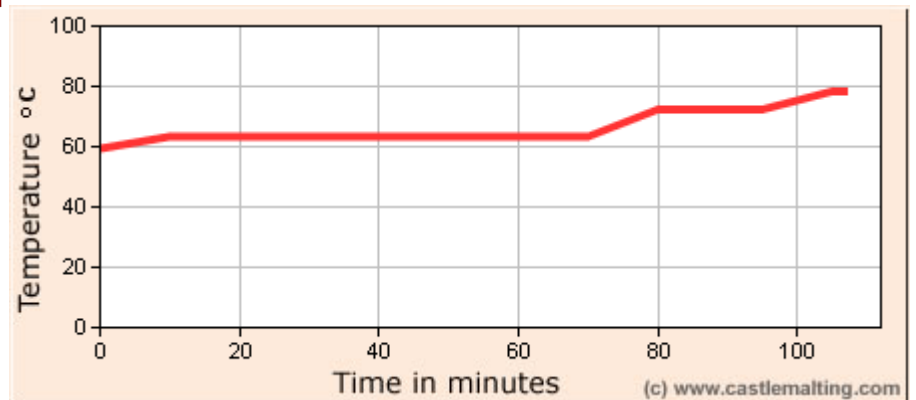
Description:

The perfect answer for enthusiasts who want hoppy IPA character combined with the complex, fruity, spicy character of Belgian Strong Pale Ales.

BREWER`S TIP

Use only fresh hop pellets that were kept in good storage conditions.

Mashing Temperature



Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 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 60min.

Hop addition 1: After 50min add Fuggles.

Hop Addition 2: After 10min add EKG.

Hop Addition 3: After 5min add Willamette.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.6°P	Efficiency	85%
------------	------	------------	------	----	--------	------------	-----

Step 3: Fermentation and Maturation

Cool down the wort to 18°C and pitch the yeast.

Ferment at 18°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	80%	FG	2.95°P
-------------	-----	----	--------

Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.7 volumes of CO2**. 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

Brewing is an experiment! Brew your own beer!

Send us your recipe, and we'll be pleased to publish it on our website

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