



Belgian Malts that Make Your Beer So Special

Belgian Dark Abbey Beer



Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	34% // 10.1 kg
Château Pale Ale®	34% // 10.1 kg
Château Cara Blond®	15% // 4.4 kg
Château Crystal®	15% // 4.4 kg
Château Chocolat	2% // 0.6 kg

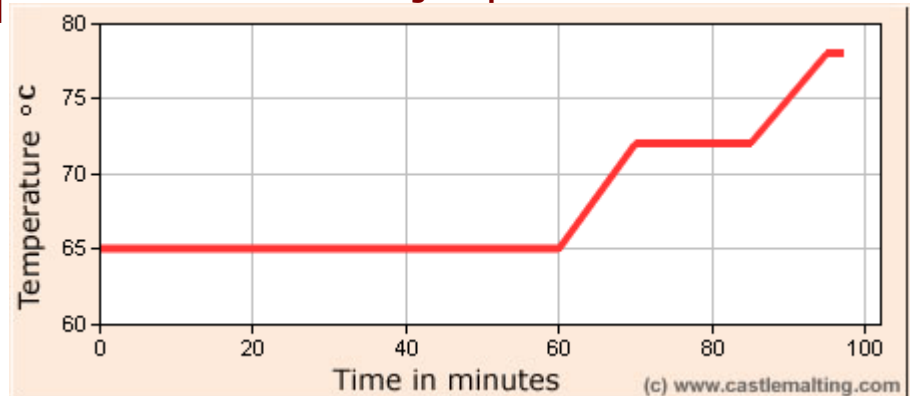
HOPS

Hallertau Tradition (5.5% aa)	25.2 IBU // 160 g
Tettnang (5.0% aa)	2.8 IBU // 100 g

YEAST

SafAle BE-256	80 g
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Mashing temperature



Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.5 L/kg
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- Mash-in at 63°C
- Rest for 60min 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 Hallertau Tradition.
- Hop addition 2: After 80min add Tettnang.
- Whirlpool to remove the trub

Total evap	9.0%	Batch size	100L	OG	17.5°P	Efficiency	80%
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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 21°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	85%	FG	2.60°P
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Step 4: Cold Aging and Packaging

ABV	8.5%	Color	75 EBC	Bitterness	28 IBU
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Description

A beer of character with a rich malt flavor and a well-balanced bitterness. Leaves a subtle aftertaste of burnt wood.

Service:

Glass: Tulip Glass
Temperature: 4-8 °C

BREWER`S TIP

For more roasted/chocolate notes, you can add up to 5% of Chateau Chocolat

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. 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

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