



# Belgian Malts that Make Your Beer So Special

## Light Beer "Forbidden Fruit"



### Beer recipe

#### RECIPE FOR 100L

##### MALT

Château Pilsen 2RS	60% // 13.3 kg
Château Melano	25% // 5.5 kg
Château Munich	10% // 2.2 kg
Château Cara Gold®	5% // 1.1 kg

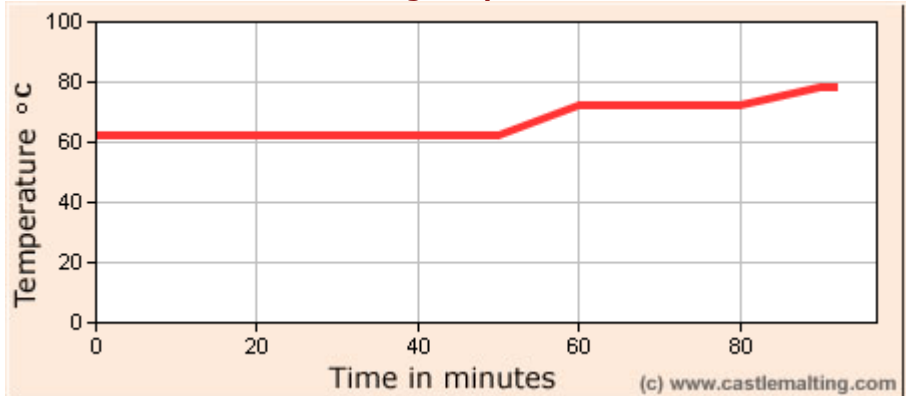
##### HOPS

Magnum (12.0% aa)	23.5 IBU // 80 g
Hersbrucker (Hallertauer)	1.5 IBU // 80 g

##### YEAST

SafAle BE-256	65 g
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#### Mashing temperature



ABV	6.5%	Color	40 EBC	Bitterness	25 IBU
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#### Description

A rich, very aromatic Belgian-style beer with an irresistible taste. An excellent balance of malt and yeast flavors accompanied by a spicy, herbal aroma from hops.

#### Service:

Temperature: 4-8°C

#### BREWER`S TIP

The success of this beer relies on the right control of fermentation temperatures. Also, you can play with it to change the aromas produced by this yeast strain.

#### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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Mash-in at 63°C  
 Rest for 50min at 63°C  
 Rise to 72°C at 0.5°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 10min add Magnum.  
 Hop Addition 2: After 55min add H Hersbrucker.  
 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 20°C and pitch the yeast. Ferment at 20°C for 2 days then rise to 24°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	83%	FG	2.45°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 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](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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