



Belgian Malts that Make Your Beer So Special

Brown Smoked



ABV	6.0%	Color	60 EBC	Bitterness	28 IBU
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Description

This beer is brown colored with malty, caramel hints, baked bread, and woody smoke notes.

Service:

Glass: Goblet glass
Temperature: 4-8°C

BREWER'S TIPS

Referment this beer in the bottle using SafAle BE-256 to carbonate and make it more complex.

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Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	48% // 9.7 kg
Château Pale Ale®	15% // 3 kg
Château Munich	10% // 2 kg
Château Cara Gold®	20% // 4.1 kg
Château Chocolat	2% // 0.4 kg
Château Peated	5% // 1 kg

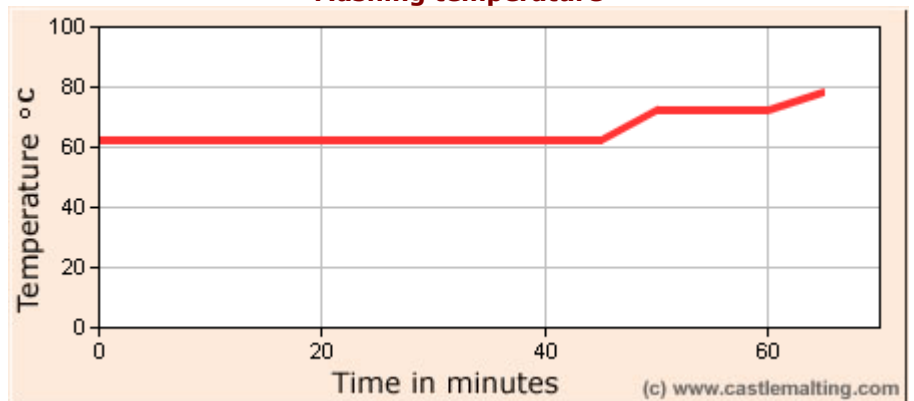
HOPS

Magnum (12.0% aa)	25.5 IBU // 80 g
Tettnang (5.0% aa)	2.5 IBU // 80 g

YEAST

SafAle BE-256	70 g
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Mashing temperature



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 62°C
Rest for 45min at 62°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 Magnum.
Hop Addition 2: After 50min add Tettnang.
Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	13.0°P	Efficiency	85%
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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 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 10 days.

Attenuation	85%	FG	2.00°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 **2.6 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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