



# Belgian Malts that Make Your Beer So Special

## Imperial Stout



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	60% // 13.7 kg
Château Cara Ruby®	10% // 2.3 kg
Château Roasted Barley	2% // 0.5 kg
Château Chocolat	8% // 1.8 kg
Château Abbey	20% // 4.6 kg

#### HOPS

East Kent Golding (5.0% aa)	290 g
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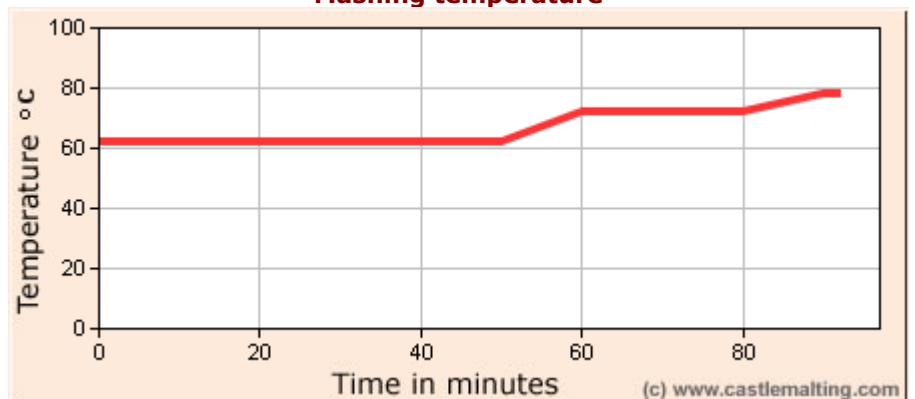
#### YEAST

SafAle S-04	65 g
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#### SUGAR

Brown Sugar (Cassonade)	500 g
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#### Mashing temperature



ABV	6.5%	Color	110 EBC	Bitterness	28 IBU
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#### Description

Extremely dark in color with malty, chocolate, deeply roasted with accents of dark fruit (raisin and fig) aromas and flavors. The bitterness of this beer is low to moderate.

#### Service:

Glass: Pint Glass  
Temperature: 4-8 °C

#### BREWER`S TIPS

To add more roasted notes to the beer, you can add up to 8% of roasted barley.

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#### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.8 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 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 190g East Kent Goldings.

Hop Addition 2: After 50min add 100g East Kent Goldings.

Sugar addition: After 50min add Brown Sugar.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	15.0°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 18°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	77%	FG	3.40°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 **2.4 volumes of CO<sub>2</sub>**. 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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