



Belgian Malts that Make Your Beer So Special

Golden Strong Beer



Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	90% // 26.2 kg
Château Pale Ale®	4% // 1.2 kg
Château Wheat Blanc	4% // 1.2 kg
Château Cara Blond®	2% // 0.6 kg

HOPS

Centennial (10.5% aa)	130 g
Mosaic (12.0% aa)	70 g

YEAST

SafAle BE-256	70 g
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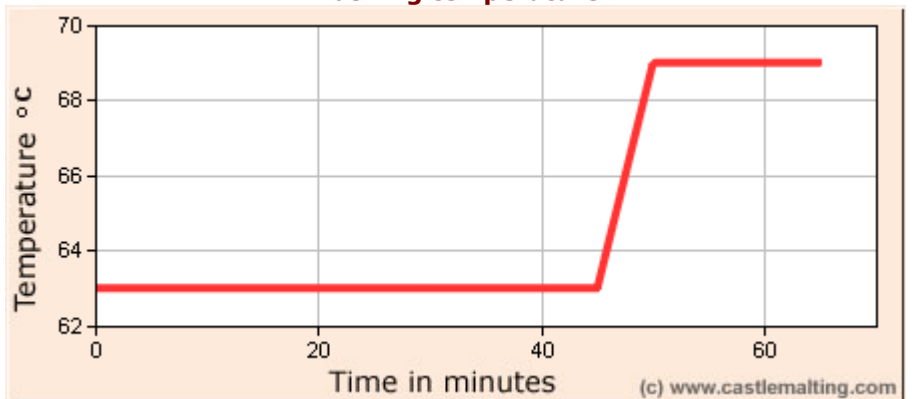
SUGAR

White Candy Sugar	500 g
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SPICES

Coriander	10 g
Clove	5 g
Black Pepper	5 g

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 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 90min.
 Hop addition 1: After 30min add 70g of Centennial (19.6IBU).
 Hop Addition 2: After 80min add 60g of Centennial (3.9 IBU).
 Sugar Addition: After 80min add White Candy Sugar.
 Hop Addition 3: After 85min add 70g of Mosaic (4.5 IBU).
 Spices addition: After 85min add all spices.
 Whirlpool to remove the trub

Total evap	9.0%	Batch size	100L	OG	18.5 ^o P	Efficiency	80%
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Step 3: Fermentation and Maturation Cool down the wort to 16°C

ABV	9%	Color	11 EBC	Bitterness	28 IBU
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Description

A golden strong beer with a way to fruity aromas, enhanced by spicy notes, pleasant warmth, and a slightly bitter aftertaste.

Service:

Glass: Tulip Glass
 Temperature: 4-6°C

BREWER`S TIPS

Play with fermentation temperature and wort aeration to produce more complex flavors.

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 7 days.

Attenuation	86%	FG	2.50°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

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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