



# Belgian Malts that Make Your Beer So Special

## Belgian March Beer



## Beer recipe

### RECIPE FOR 100L

#### MALT

|                    |              |
|--------------------|--------------|
| Château Pilsen 2RS | 65% // 13 kg |
| Château Cara Ruby® | 30% // 6 kg  |
| Château Biscuit®   | 5% // 1.1 kg |

#### HOPS

|                            |                  |
|----------------------------|------------------|
| Magnum (12.0% aa)          | 15.5 IBU // 50 g |
| Hallertau Blanc (10.5% aa) | 2.5 IBU // 40 g  |

#### YEAST

|             |      |
|-------------|------|
| SafAle S-33 | 70 g |
|-------------|------|

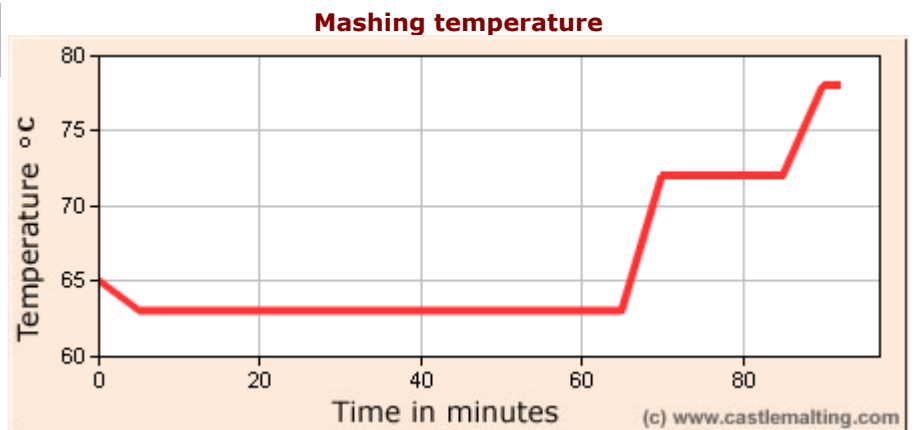
|     |      |       |        |            |        |
|-----|------|-------|--------|------------|--------|
| ABV | 5.5% | Color | 26 EBC | Bitterness | 18 IBU |
|-----|------|-------|--------|------------|--------|

#### Description

March Beer (Bière de Mars or Spring Beer) is the first brew of the year. Made from a fresh crop of malts and hops, it has a mellow, fruity flavor with floral, fruity aromas with subtle notes of roasted and caramelized malt. This beer has an elegant well-balanced bitterness.

#### Service:

Glass: Tall glass  
Temperature: 4-8°C



#### Step 1: Mashing

Mash-in and follow the profile below:

|    |     |           |          |
|----|-----|-----------|----------|
| pH | 5.3 | Mix Ratio | 3.0 L/kg |
|----|-----|-----------|----------|

Mash-in at 63°C  
Rest for 50min at 63°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 Hallertau Blanc.  
Whirlpool to remove the trub

|            |      |            |      |    |        |            |     |
|------------|------|------------|------|----|--------|------------|-----|
| Total evap | 6.0% | Batch size | 100L | OG | 13.0°P | Efficiency | 85% |
|------------|------|------------|------|----|--------|------------|-----|

**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 7 days.

|             |     |    |        |
|-------------|-----|----|--------|
| Attenuation | 78% | FG | 2.80°P |
|-------------|-----|----|--------|

**Step 4: Cold Aging and Packaging** Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.5 volumes of CO2**. The beer is ready to package and drink. Enjoy! \*For refermentation in the bottle, add brewing sugar and SafAle F-2.

#### BREWER`S TIPS

Keep the carbonation level low (2.4-2.6 vol) to boost pleasant malt taste.

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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Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium

Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; [info@castlemalting.com](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com)

Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC. BBRUBEBB