



Belgian Malts that Make Your Beer So Special

Belgian Christmas Beer



Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT

| | |
|---------------------|------------|
| Château Pilsen 2RS | 20 kg / hl |
| Château Munich | 10 kg / hl |
| Château Crystal® | 5 kg / hl |
| Château Café Light® | 5 kg / hl |

HOPS

| | |
|--------------|-----------|
| Admiral | 75 g / hl |
| Brewers Gold | 75 g / hl |

YEAST

| | |
|------------------------------------|----------------|
| Safbrew T-58 | 50 - 80 g / hl |
| Safbrew T-58 (second fermentation) | 2.5 - 5 g / hl |

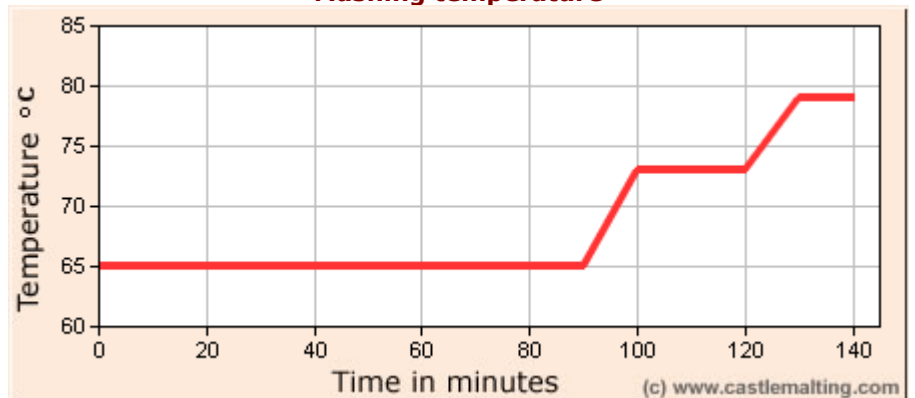
Original gravity: 19 - 20 ° PL

Alcohol: 8.5 - 9%

Colour: 55 - 65 EBC

Bitterness: 25 - 30 IBU

Mashing temperature



Description

Belgian Christmas Beer with a rich creamy head, slightly spicy flavour and a pleasant aroma.



Step 1: Mashing

- Mash in 75 l of water (65°C) and rest at 65°C for 90 minutes
- Raise the temperature to 73°C, rest for 20 minutes
- Raise the temperature to 79°C, rest for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain by 35 litres of water (78°C)

Step 3: Boiling

- Duration: 2.5 hours
- After 15 minutes add Admiral
- After 105 min add Brewers Gold and sugar, if necessary
- Remove the trub

Step 4: Cooling

Step 5: Fermentation at 20 - 25°C (7 days)

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

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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