Belgian Malts that Make Your Beer So Special

Belgian Ruby Beer

Beer recipe

Original gravity: 13.5 ° PL

Alcohol: 6.5%

Colour: 60 EBC

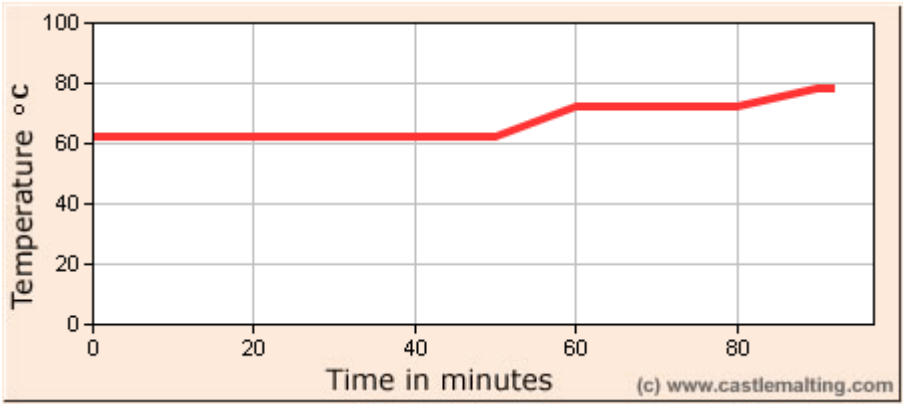
Bitterness: 22 - 27 IBU

Description:
This Belgian Red Beer pours a deep red and presents aromas of caramel malt. This beer has well-rounded flavors and a pleasant caramel malt character.

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	13.8 kg / hl
Château Melano 80 EBC	4.5 kg / hl
Château Munich 25 EBC	1.8 kg / hl
Château Cara Gold®	0.9 kg / hl
HOPS	
Saaz	100 g / hl
Hallertauer Mittelfruh	50 g / hl
YEAST	
Safbrew BE-256 (Abbaye)	80 g / hl
Safbrew BE-256 (Abbaye) refermentation	2.5 - 5 g / hl
SPICES	
Add hibiscus flower, if necessary	100 g / hl

Mashing Temperature



Step1: Mashing
-Mash in 62 °C and rest for 50 minutes
-Raise the temperature to 72°C, rest for 20 minutes
-Raise the temperature to 78°C, rest for 2 minutes

Step 2: Boiling
Duration: 1 hour 30 minutes, the volume of wort declines by 6 - 10%
-After 15 minutes add Saaz;
-After 80 minutes add Halertauer Mittelfruh and sugar if necessary;
Remove the trub

Step 3: Cooling to 23 - 24 °C

Step 4: Fermentation at 25-26 °C during (6-7) days

Step 5: Lagering minimum at 2 weeks at 2 °C

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

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; www.castlemalting.com