



Belgian Malts that Make Your Beer So Special

Belgian Stout



Original gravity: 15 ° PL

Alcohol: 6.5 %

Colour: 55- 65 EBC

Bitterness: 25- 30 IBU

Description

This Belgian-style stout has big roast flavors reminiscent of chocolate and coffee layered on top of the slightly tart dark fruits that Belgian yeasts can produce in spades. In short, it's delicious.

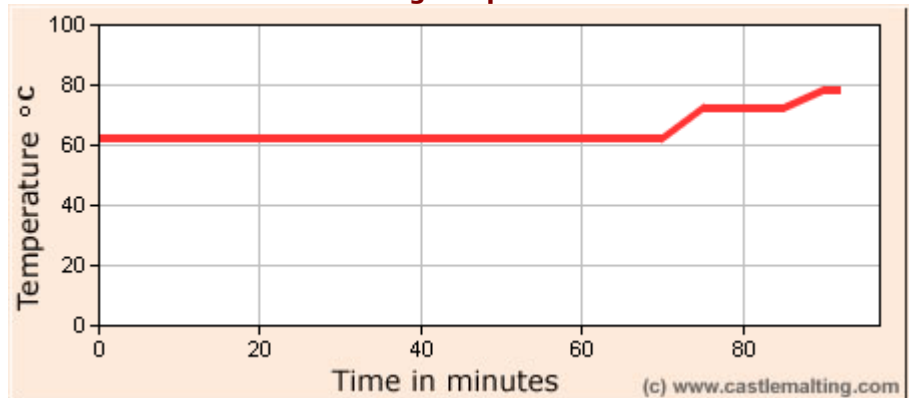


Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	19.2 kg / hl
Château Cara Gold®	1.5 kg / hl
Château Chocolat	2.5 kg / hl
Château Black	0.5 kg / hl
Château Special B®	0.3 kg / hl
HOPS	
Saaz (T90)	520 g / hl
YEAST	
Safbrew S-33	70 g / hl

Mashing temperature



Step 1: Mashing

- Mash in 80 liters of water at 62°C, adjust the pH of the mash to 5.4 during 1 hour and 10 minutes
- Raise the temperature to 72°C and rest for 10 minutes
- Raise the temperature to 78°C, rest for 2 minutes

Step 2: Boiling

- Duration: 70 minutes
- Add 420g of Saaz hop at the beginning of boiling
- Add 100g of Saaz hop 10 minutes before the end of boiling

Step 3: Cooling down to 24°C

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

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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