

# Belgian Malts that Make Your Beer So Special

## **Belgian-style IPA**

## Beer recipe



**INGREDIENTS / HL (1 hectolitre = 100 litres)** 

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	MALT	
Château Pilsen 2RS		15 kg / hl
Château Munich Light®		7.5 kg / hl
Château Abbey®		2 kg / hl
	HOPS	
Fuggles		250 g / hl
East Kent Goldings		200 g / hl
Willamette		200 g / hl
	YEAST	
Safale S-04		50 - 80 g / hl
Safale S – 04 (second fermentat	ion)	2.5 - 5 g / hl

Original gravity: 14 - 16 ° PL

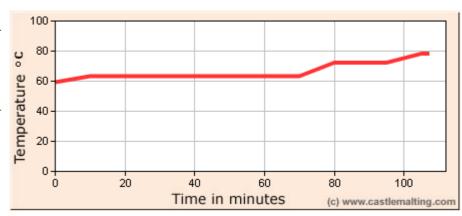
**Alcohol:** 6 - 7% **Colour: 10 - 15 EBC** Bitterness: 38 IBU

#### **Description:**

The perfect answer for enthusiasts who want hoppy IPA character combined with the complex, fruity, spicy character of Belgian Strong Pale Ales.



#### **Mashing Temperature**



#### Step1: Mashing

- -Mash in 70 litres of water at 59°C and gradually raise the temperature to 63°C
- -Rest at 63°C for 60 minutes
- -Rest at 72°C for 15 minutes
- -Rest at 78°C for 2 minutes

#### Step 2: Filtration

Separate the wort from the spent grain with water at 75°C

#### Step 3: Boiling

Duration: 90 min; the volume of wort declines by 8 - 10% Counting from the start of boiling, after 5 min add Fuggles, after 80 min add East Kent Goldings, after 85 min add Willamette

#### **Step 4: Fermentation**

Fermentation at 23°C

### Step 5: Lagering

Minimum 3 weeks at 4°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

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