



Belgian Malts that Make Your Beer So Special

Black Beer 2

Beer recipe



Original gravity: 24 ° PL

Alcohol: 6.8%

Colour:

Bitterness:

Description

A complex beer with a moderate bitterness. Pours almost opaque almost black color, is very creamy and smooth.



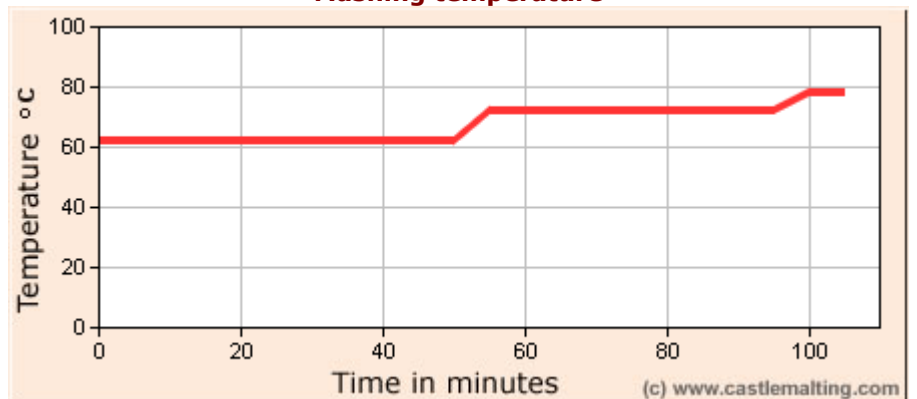
INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	17 kg / hl
Château Cara Gold	1.5 kg / hl
Château Chocolat	2.5 kg / hl
Château Black	2 kg / hl
Château Spécial B	0.3 kg / hl

HOPS	
Saaz pellets	570 g / hl

YEAST	
Safbrew S-33	60-70g

Mashing temperature



Step 1: Mashing

- Mash in at 62°C, adjust the pH of the mash to 5,4, rest for 50 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes

Step 2: Boiling

- Duration: 70 minutes
- Hops: add Saaz pellets 420 gr at the beginning of boiling and Saaz pellets 150 gr 10 minutes before the end of boiling
- Temperature: 24°C

Step 3: Fermentation (25°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

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