

Belgian Malts that Make Your Beer So Special

Belgian March Beer



Original gravity: 14 ° PL

Alcohol: 5.5 - 6 %

Colour: 35 - 40 EBC

Bitterness: 15 - 20 IBU

Description

March Beer (Bière de Mars or Spring Beer) the first brew of the year, made from the fresh crop of malts and hops. It is a mellow, fruity beer with a full flavor - floral aromas, fruit (bananas, ripe fruit) and subtle notes of roasted and caramelized malt. The beer has an elegant well-balanced bitterness.



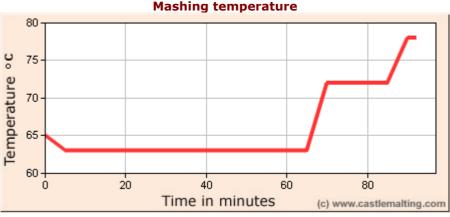
Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)		
A Contraction of the second se	MALT	
Château Pilsen 2RS		12 kg / hl
Château Cara Ruby®		10 kg / hl
Château Biscuit®		2 kg / hl
	HOPS	
Saaz		25 g / hl
Magnum		50 g / hl
	YEAST	
Safbrew S-33		50 - 80 g / hl

Safbrew F-2 (second fermentation)



4 g / hl



Step1: Mashing

-Mash in 80 litres of water (65°C) -Rest at 63°C during 60 minutes -Rest at 72°C during 15 minutes -Rest at 78°C during 2 minutes

Step 2: Filtration

Separate the wort from the spent grain by 40 litres of water (75 °C)

Step 3: Boiling Duration: 2 hours 10 minutes -After 15 minutes add Saaz -After 105 minutes add Magnum 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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