



# Belgian Malts that Make Your Beer So Special

## Non-Alcoholic IPA



ABV 0.3–0.4%	Color 5.4 EBC	Bitterness 20 IBU
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### Description

A refreshing, light-colored beer with mild bitterness, dominated by citrus and tropical fruit notes. This recipe provides a base for designing non-alcoholic beers (alc. < 0.5% vol.). The malt quantity can be slightly adjusted depending on the actual brewhouse efficiency achieved in your brewery. The hop variety can also be replaced depending on the desired aroma profile.

### Service:

Glass: Tulip Glass  
Temperature: 4 °C

### BREWER`S TIPS

For a maltier version of this IPA, feel free to replace Château Pilsen malt with Château Pale Ale or even Château Munich Light.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

For further information & service please contact:  
info@castlemalting.com

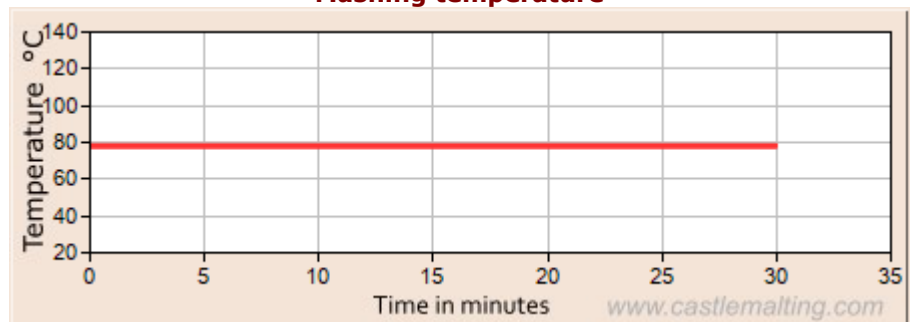
Brewing is an experiment! Brew your own beer!  
Send us your recipe, and we'll be pleased to publish it on our website

## Beer recipe

### RECIPE FOR 100L

MALT	
Château Pilsen 2RS	90% / 5.85 kg
Château Cara Clair	10% / 0.65 kg
HOPS	
Citra (12.0% aa)	20.0 IBU / 350 g
YEAST	
SafBrew LA-01	50 g

### Mashing temperature



### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.4	Mix Ratio	2.7 L/kg
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Mash in at 78°C  
Rest for 30 min at 78°C  
Once mashing is complete, lautering and sparge with water at 78°C.

### Step 2: Boiling

Boil for 60 min.  
Hop addition 1: At the beginning of the boil, add 50 g of Citra. Perform a whirlpool to remove the trub.  
Important: lower the pH to 4.2 (or even lower) before fermentation — or perform a "kettle souring."

Total evap 6–8%	Batch size 100L	OG 5°P	Efficiency 75%
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### Step 3: Fermentation and Maturation

Cool the wort to 20°C and pitch the yeast.  
Allow fermentation at 20°C for 48 to 60 hours maximum!  
Then quickly lower the temperature to 2°C. This will limit the risk of contamination.  
For dry hopping, add 300 g of Citra, leave for 48 hours, then remove the hops. A temperature of 2°C is not optimal for dry hopping, but in this case it helps prevent hop creep.  
Adjust the pH to reach 4.0–3.6.  
Let rest for 3 days at 2°C. Remove the yeast and hop residues.

Attenuation	13–17%	FG	4.15–4.35°P
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### Step 4: Cold Aging and Packaging

Keep the beer for 2 days at 2°C, remove the remaining yeast, and bottle the beer.

Since the beer still contains a high amount of residual fermentable sugars at the end of fermentation, it is mandatory to pasteurize the beer after bottling (between 80 and 120 PU).

