



# Belgian Malts that Make Your Beer So Special

## Black Beer 2



Original gravity: 24 ° PL

Alcohol: 6.8%

Colour:

Bitterness:

### Description



### INGREDIENTS / HL



#### MALT

|                    |             |
|--------------------|-------------|
| Ch teau Pilsen 2RS | 17 kg / hl  |
| Ch teau Cara Gold  | 1.5 kg / hl |
| Ch teau Chocolat   | 2.5 kg / hl |
| Ch teau Black      | 2 kg / hl   |
| Ch teau Spécial B  | 0.3 kg / hl |



#### HOPS

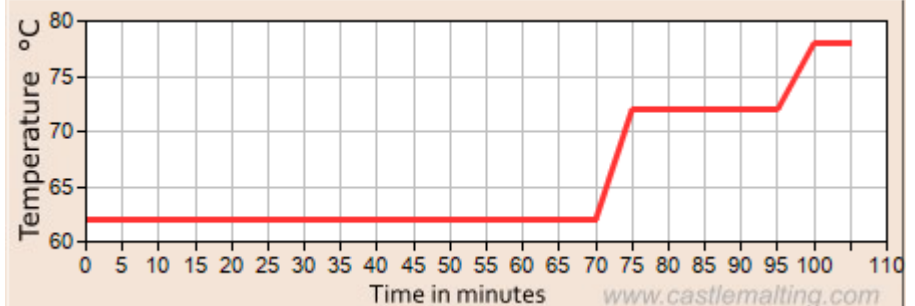
|              |            |
|--------------|------------|
| Saaz pellets | 570 g / hl |
|--------------|------------|



#### YEAST

|              |        |
|--------------|--------|
| Safbrew S-33 | 60-70g |
|--------------|--------|

### Mashing temperature



#### Step1: Mashing

- Mash in at 62° C, adjust the pH of the mash to 5,4, rest for 50 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)

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