



*Belgian Malts that Make Your Beer So Special*

## Black Beer



**Original gravity:** 15 ° PL

**Alcohol:**

**Colour:**

**Bitterness:**

### Description

A complex slightly smoky beer with a moderate bitterness that is well integrated with the malt. Nice balance of hops. Pours almost opaque dark brown color, is very flavorful, creamy and smooth.



## Beer recipe

### INGREDIENTS / HL



#### MALT

Château Pilsen 2RS	19.2 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
Château Wheat Munich	3 kg / hl



#### HOPS

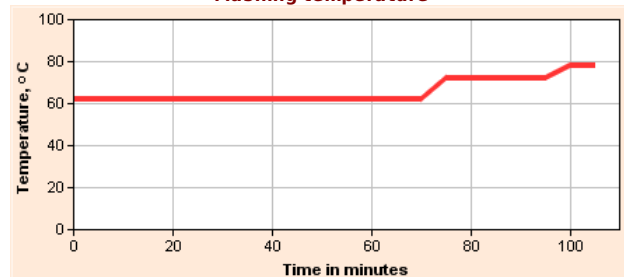
Saaz	520 g / hl
Perle	100 g / hl



#### YEAST

Safbrew S-33

### Mashing temperature



#### Step1: Mashing

- Mash in at 62°C, adjust the pH of the wort to 5,4, rest for 1 hour 10 minutes
- Rest at 72°C for 20 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 100 gr + Perle 100 gr 10 minutes before the end of boiling
- Temperature: 24°C

#### Step 3: Fermentation (25°C)

This recipe is provided by Castle Malting®. A successful result cannot be guaranteed. Some modifications may be required to meet the specific characteristics of ingredients and the specific technological conditions of brewery.

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