

Belgian Amber Beer



Ingredients

Malts

Château Pilsen 2RS	60 %
Château Munich light	30 %
Château Abbey®	10 %

Hops

Saaz	75
Hallertauer	25

Yeast(s)

Safbrew S-33	50	0.066
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Château Abbey® is a registered trademark of Castle Malting

% alcohol

6-7

Original gravity

14-16° P

Bitterness

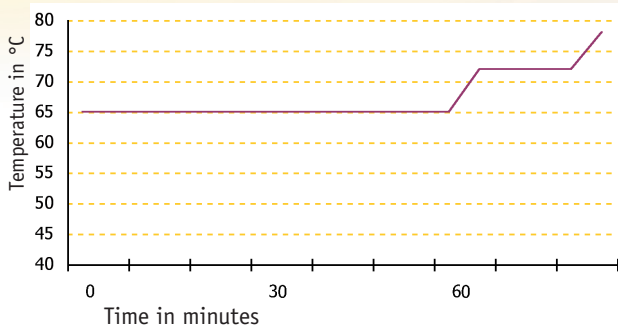
medium to high

Colour

copper/amber

Mashing Temperature

75 minutes infusion



Step 1. Mash in at 65°C (149°F) and rest for 60 minutes

Step 2. Raise the mash temperature to 72°C (162°F) and rest for 15 minutes.

Step 3. Pump at 78°C (172°F) during 2 minutes

Fermentation temperature

Start at 20°C (68°F), free rise to 22°C (71°F); allow the diacetyl to rest for 24 hours at the end of fermentation prior to yeast removal.

Lagering

Minimum 2 semaines à 4°C

Boiling of the Wort

8 - 10%

Total boiling time 1 hour 30 minutes at 100°C (212°F)

The volume of the wort declines by 8-10%

After 15 minutes add half of the hops, after 85 minutes add the rest of the hops and sugar, if necessary.

Spices option: coriander (1 g/hl) and grains of paradise (1.5 g/hl) or liquorice (0.5 g/hl)

Sugar option: white candy sugar



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Some modifications may be required to meet your brewing conditions