

Belgian Red Pure Malt Beer

Beer without color additives, the coloration is obtained owing to malts only!



Ingredients

Malts

Château Pilsen 2RS	60 %
Château Melano	25 %
Château Cara Gold®	5 %
Château Munich	10 %

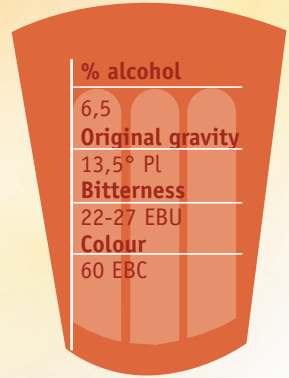
Hops

Saaz	100
Hallertauer Aroma	50

Yeast(s)

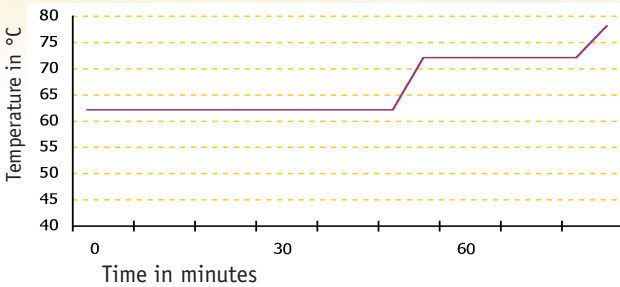
Safale US-05	50-80	0.066
Refermentation	2,5-5	

Château Cara Gold® is a registered trademark of Castle Malting



Mashing Temperature

70 minutes infusion



Step 1. Mash in at 62°C (143°F) and rest for 50 minutes

Step 2. Raise the mash temperature to 72°C (162°F) and rest for 20 minutes

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

Fermentation temperature

Start at 20°C (68°F), raise 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 weeks at 4°C (39°F)

Boiling of the Wort

6 - 10%

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

The volume of the wort declines by 6-10%

After 15 minutes add Saaz, after 80 minutes add Hallertauer Aroma and sugar, if necessary.

Sugar option: soft light brown sugar



FERMENTIS

Some modifications may be required to meet your brewing conditions