



# Belgian Malts that Make Your Beer So Special

## Belgian Christmas Beer



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	56% // 16.4 kg
Château Munich	20% // 5.8 kg
Château Crystal®	12% // 3.5 kg
Château Cafe Light®	12% // 3.5 kg

#### HOPS

Admiral (14.5% aa)	22.4 IBU // 55 g
Brewers Gold (6.0% aa)	2.8 IBU // 80 g
Perle (8.0% aa)	2.8 IBU // 60 g

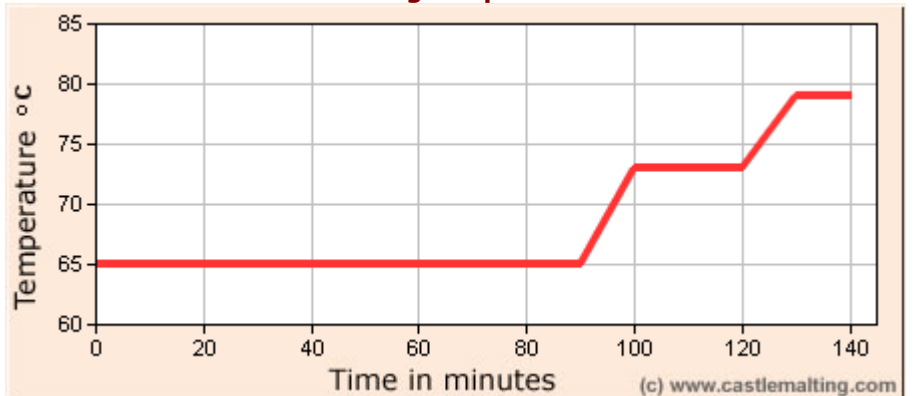
#### YEAST

SafAle T-58	80 g
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#### SUGAR

Dark Candy Sugar	500 g
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### Mashing temperature



### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.5 L/kg
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Mash-in at 63°C  
 Rest for 60min at 63°C  
 Rise to 68°C at 1°C/min  
 Rest for 15min at 68°C  
 Rise to 72°C at 1°C/min  
 Rest for 15min at 72°C and do the **Iodine Test**  
 Rise to 78°C at 1°C/min  
 Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

### Step 2: Boiling

Boil for 90min.  
 Hop addition 1: After 30min add Admiral.  
 Hop addition 2: After 80min add Brewers Gold and Perle.  
 Sugar addition: After 75min add Dark Candy Sugar.  
 Whirlpool to remove the trub

Total evap	9.0%	Batch size	100L	OG	18.5°P	Efficiency	80%
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**Step 3: Fermentation and Maturation** Cool down the wort to 16°C and pitch the yeast. Ferment at 16°C for 2 days then rise to 22°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest

ABV	8.5%	Color	75 EBC	Bitterness	28 IBU
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### Description

Belgian Christmas Beer with a rich creamy head, slightly spicy flavor, and a pleasant aroma.

### Service:

Glass: Tall Glass  
 Temperature: 4-8 °C

### BREWER'S TIPS

For refermentation in the bottle, use the same yeast SafAle T-58.

the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	80%	FG	3.60°P
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#### Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.7 volumes of CO<sub>2</sub>**. The beer is ready to package and drink. Enjoy!

\*For refermentation in the bottle, add brewing sugar and SafAle F-2.

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](mailto: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

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