



# Belgian Malts that Make Your Beer So Special

## Belgian Blonde Beer

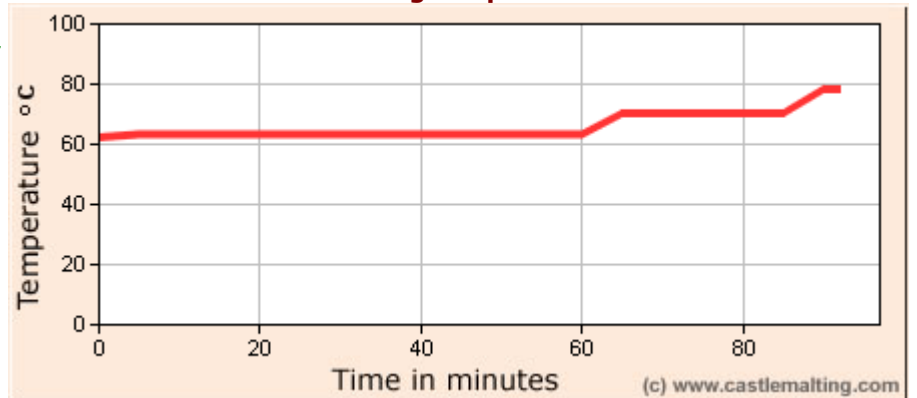


## Beer recipe

### INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS, 100%	25 - 30 kg / hl
HOPS	
Saaz	100 g / hl
Tradition	50 g / hl
YEAST	
Safbrew T-58	50 - 80 g / hl

### Mashing temperature



**Original gravity:** 15 - 16 ° PL

**Alcohol:** 6 - 7 %

**Colour:** 8 - 12 EBC

**Bitterness:** 26 - 29 IBU

### Description

Dense beer with a rich taste, long aftertaste and, as a rule, low carbonation. Unlike the majority of other beers, Belgian Blond Beer is served cooled to just 6-12 ° C.



### Step1: Mashing

- Mash in 75 liters of water (62°C)
- Rest at 63°C during 55 minutes
- Rest at 70°C during 20 minutes
- Rest at 78°C during 2 minutes

### Step 2: Boiling

- Duration: 1hour 30 minutes  
The volume of wort declines by 8 - 10%
- After 15 minutes add Saaz;
  - After 85 minutes add Tradition

Spices option: star anis (1 g/hl)

### Step 3: Fermentation

Start at 20°C, raise the temperature to 22°C, allow the diacetyl to rest for 24 hours at the end of fermentation prior to yeast removal.

**Step 4: Lagering** minimum 2 weeks at 4°C

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

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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