

# Belgian Malts that Make Your Beer So Special

## Blond Rye Beer



**ABV 8.5%** 

Color 11 **EBC** 

**Bitterness 25 EBU** 

## **Description**

Pale yellow to gold in color, with a well-constructed white head. Bitterness tends to be moderate, to allow the often spicy and sour-like rye characteristics to pull through.

#### Service:

Glass: Tulip Glass Temperature: 4-8 °C

## **BREWER'S TIP**

Rye brings a unique spicy and crisp flavor to the beer, you can play with the percentage of it in the grain bill. But do not add more than 30%.

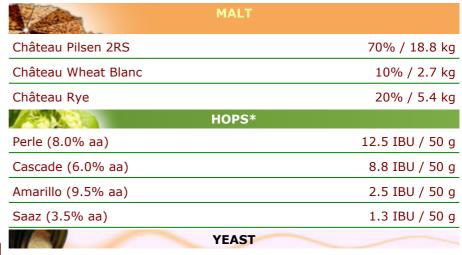
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

For further information & service please contact: info@castlemalting.com

Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

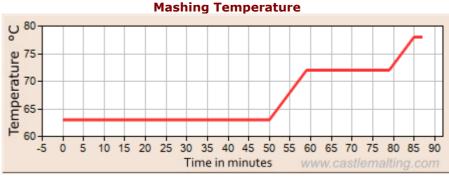
## Beer recipe

#### **RECIPE FOR 100L**



70 g

SafAle BE-256



## 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 50min at 63°C

Rise to 72°C at 1°C/min

Rest for 20min 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 75min.

Hop addition 1: After 15min add Perle and Cascade.

Hop Addition 2: After 60min add Saaz. Hop Addition 2: After 70min add Amarillo.

Whirlpool to remove the trub



Step 3: Fermentation and Maturation Cool down the wort to 22°C and pitch the yeast. Ferment at 22°C for 2 days then rise to 25°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 the yeast. Drop the temperature to 2°C and rest for 10 days.

Attenuation	86%	FG	2.45 <sup>0</sup> P

### Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until 2.8 volumes of CO2. The beer is ready to package and drink. Enjoy!

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