



# Belgian Malts that Make Your Beer So Special

## Blond Rye Beer



## Beer recipe

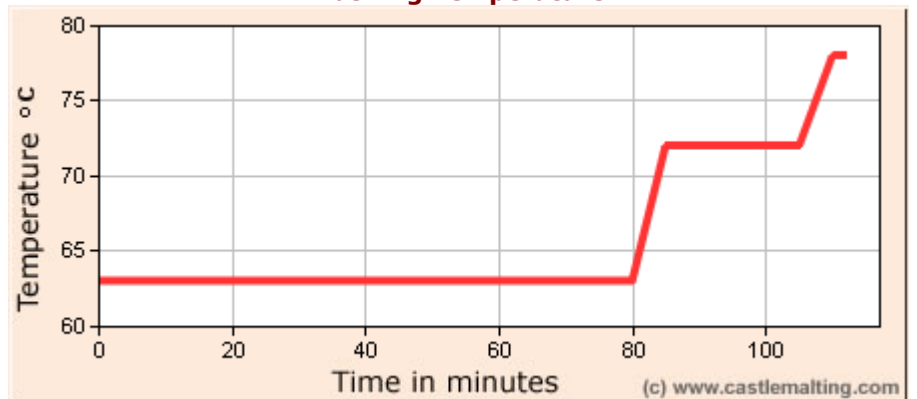
### INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	22 kg / hl
Château Wheat Blanc	3 kg / hl
Château Rye	6 kg / hl
HOPS*	
Perle or Admiral	70 %
Cascade	18 %
Amarillo	4.5 %
Saaz	7.5 %

\*The exact quantity of hops will depend on the desired bitterness

YEAST	
Safbrew BE 256 (Abbaye)	60 g / hl

### Mashing Temperature



**Original gravity:** 18 - 19 ° Plato

**Alcohol:** 8.5 %

**Colour:** 8 - 12 EBC

**Bitterness:** 25 - 29 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.



### Step 1: Mashing

Mash in 100 litres of water (63°C)  
Rest at 63°C for 80 minutes  
Rest at 72°C for 20 minutes  
Rest at 78°C for 2 minutes

### Step 2: Boiling

After 10 minutes add the first hop (Perle or Admiral)  
After 85 minutes add the second hop (Cascade, Amarillo)

### Step 3: Whirlpool

add the remaining hops at the beginning of the stage

### Step 4: Fermentation at 27 °C

### Step 5: Lagering

2 days at 12°C, then 3 weeks at 0-1°C

### Step 6:

Clarify the beer 4 days before bottling

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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