



# Belgian Malts that Make Your Beer So Special

## Blonde Table Beer



ABV 2.0%

Color 4 EBC

Bitterness 8  
IBU

### Description

The Blonde Table Beer pours a clear golden color with a small white head and a medium body. Has a moderate fruity and malty aroma with low volume of alcohol.

### Service:

Glass: Flute glass

Temperature: 2-6°C

### BREWER`S TIPS

Special attention to the fermentation to do not have off flavours due yeast autolysis as there is low fermentable sugars available in the wort.

Also, keep the carbonation level moderate to low for a better experience.

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

#### MALT

Château Pilsen 2RS	80% / 6 kg
Château Wheat Blanc	13% / 1 kg
Château Oat	7% / 0.5 kg

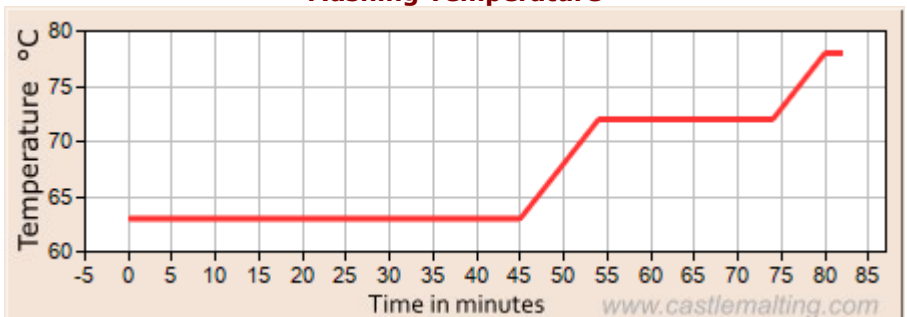
#### HOPS

Magnum (12.0% aa)	7.2 IBU / 20 g
Styrian Golding (4.0% aa)	0.8 IBU / 30 g

#### YEAST

SafAle T-58	55 g
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### Mashing Temperature



### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg
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Mash-in at 63°C

Rest for 45min 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 60min.

Hop addition 1: After 10min add Magnum.

Hop Addition 2: After 50min add Styrian Golding.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	5.5°P	Efficiency	93%
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### Step 3: Fermentation and Maturation

Cool down the wort to 18°C and pitch the yeast.

Ferment at 18°C. Once the fermentation is done (FG reached and off flavours 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	71%	FG	1.60°P
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**Step 4: Cold Aging and Packaging** Cold age the beer at 0°C for 5 days, remove the residual yeast and carbonate until **2.5 volumes of CO2**. Beer is ready to package and drink. Enjoy! \*For refermentation in the bottle, add brewing sugar and SafAle F-2.

La Malterie du Château SA (Castle Malting);

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com

Registered Tournai 79754; VAT: BE0455013439; Agence ING Les Trois Canaux, Rue De Tournai 130, 7972 - Quevaucamps, Belgium

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB

