

Belgian Malts that Make Your Beer So Special

Blond Beer of Character

Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)



INGREDIENTS / II	L (1 nectonite – 100 nines)	
	MALT	
Château Pilsen 2RS, 100%		30 kg / hl
	HOPS	
Perle		100 g / hl
Palisade		50 g / hl
	YEAST	
Safbrow T-59		

Safbrew T-58

	SPICES
Cinnamon	10g / hl

Original gravity: 16-17 ° PL

Alcohol: 8 %

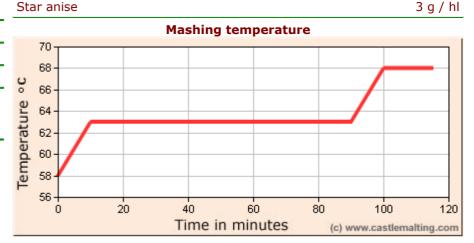
Colour: 8 - 12 EBC

Bitterness: 25 - 30 IBU

Description

Strong, spicy blonde beer with firm maltiness and a warming finish.

All your beer needs is Castle Malting® malts



Step1: Mashing

- -Mash in 75 liters of water (58°C)
- -Rest at 63°C for 80 minutes
- -Rest at 68°C for 15 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 76°C

Step 3: Boiling

Duration: 1hour

- -After 10 minutes add Perle
- -After 55 minutes add Palisade
- -Add 10g/hl of cinnamon and 3g/hl of star anise
- -Remove the trub

Step 4: Cooling

Step 5: Fermentation 28°C

Step 6: Lagering 2 days at 12°C, then 2 weeks at 0-1°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

Brewing is an experiment! Brew your own beer!

Send us your recipe, and we'll be pleased to publish it on our website