



Belgian Malts that Make Your Beer So Special

Blond Beer of Character - 2



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|--------|--------------|-------------------|
| ABV 7% | Color 20 EBC | Bitterness 25 IBU |
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Description

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

Service:

Glass: Tulip beer glass
Temperature: 4-8°C

BREWER'S TIP

You can explore the yeast potential in this recipe. As, POF+, this yeast can produce clove-like aromas. So you can play with the Ester/4-VG ratio.

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

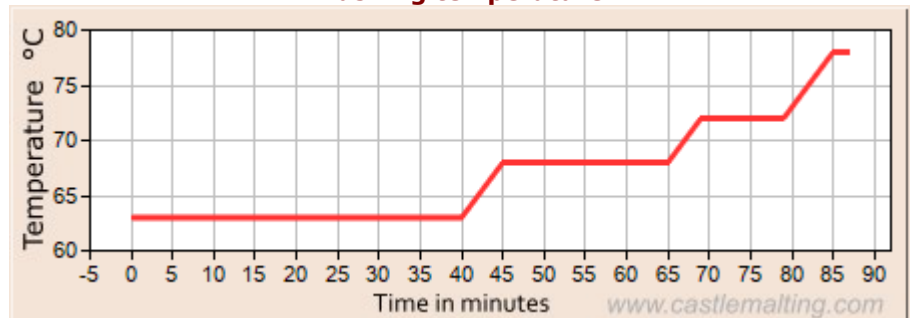
Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

Beer recipe

RECIPE FOR 100L

| MALT | |
|--------------------|----------------|
| Château Pilsen 2RS | 78% / 18.4 kg |
| Château Munich | 20% / 4.7 kg |
| Château Cara Gold | 2% / 0.5 kg |
| HOPS | |
| Perle (8.0% aa) | 23 IBU / 100 g |
| Palisade (7.5% aa) | 2 IBU / 50 g |
| YEAST | |
| SafAle T-58 | 80 g |
| SPICES | |
| Cinnamon | 10 g |
| Star anise | 3 g |

Mashing temperature



Step 1: Mashing

Mash-in and follow the profile below:

| | | | |
|----|-----|-----------|----------|
| pH | 5.3 | Mix Ratio | 2.5 L/kg |
|----|-----|-----------|----------|

Mash-in at 63°C

Rest for 40min at 63°C

Rise to 68°C at 1°C/min. Rest for 20min at 68°C

Rise to 72°C at 1°C/min

Rest for 10min 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.

Hop Addition 2: After 70min add Palisade

Spices Addition: After 70min add Cinnamon and Star Anise.

Whirlpool to remove the trub

| | | | | | | | |
|------------|------|------------|------|----|--------|------------|-----|
| Total evap | 7.5% | Batch size | 100L | OG | 15.5°P | Efficiency | 85% |
|------------|------|------------|------|----|--------|------------|-----|

Step 3: Fermentation and Maturation Cool down the wort to 18°C and pitch the yeast. Ferment at 18°C for 2 days then rise to 22°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.

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|-------------|-----|----|--------|
| Attenuation | 82% | FG | 2.80°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! *For refermentation

in the bottle, add brewing sugar and SafAle F-2.

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