



Belgian Malts that Make Your Beer So Special

Blond Beer of Character - 2



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.

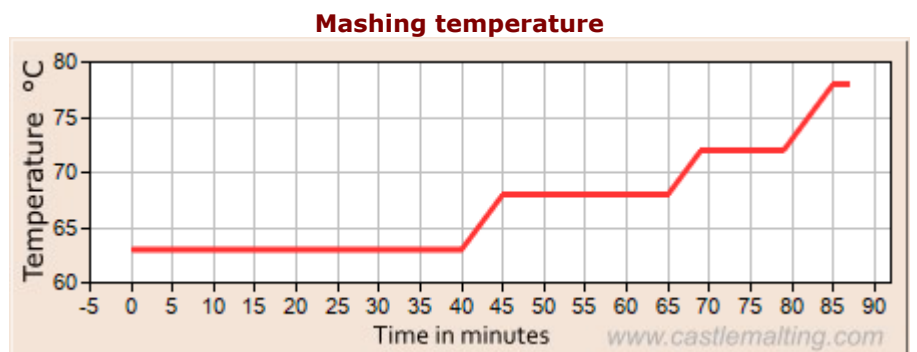
For further information & service please contact: info@castlemalting.com

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



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 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%
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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.

Attenuation	82%	FG	2.80°P
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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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