



Belgian Malts that Make Your Beer So Special

Blond Beer of Character - 2



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.

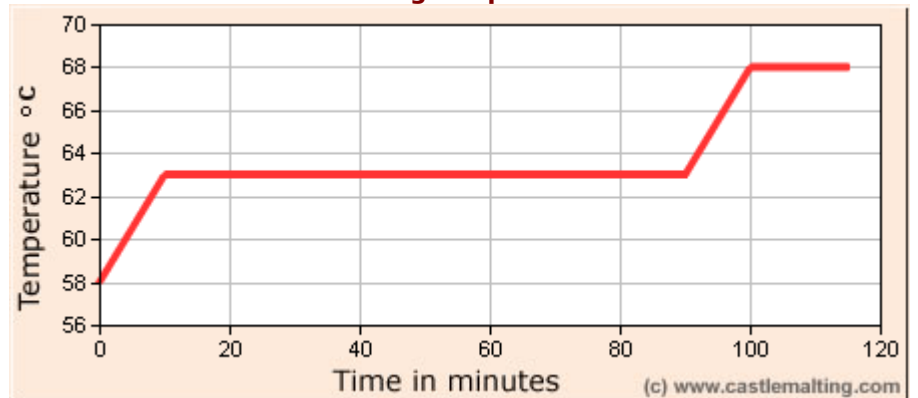


Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS, 100%	30 kg / hl
HOPS	
Perle	100 g / hl
Palisade	50 g / hl
YEAST	
Safbrew T-58	
SPICES	
Cinnamon	10g / hl
Star anise	3 g / hl

Mashing temperature



Step 1: 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: 1 hour

- 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

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium

Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com

Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB