



Belgian Malts that Make Your Beer So Special

Strong Belgian Blond Beer



Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	25 - 30 kg / hl
Château Pale Ale	1.5 kg / hl
HOPS	
Saaz	100 g / hl
Hersbrucker (Hallertauer)	50 g / hl
YEAST	
Safbrew T-58	70 g / hl

Original gravity: 16-17 ° PL

Alcohol: 9 %

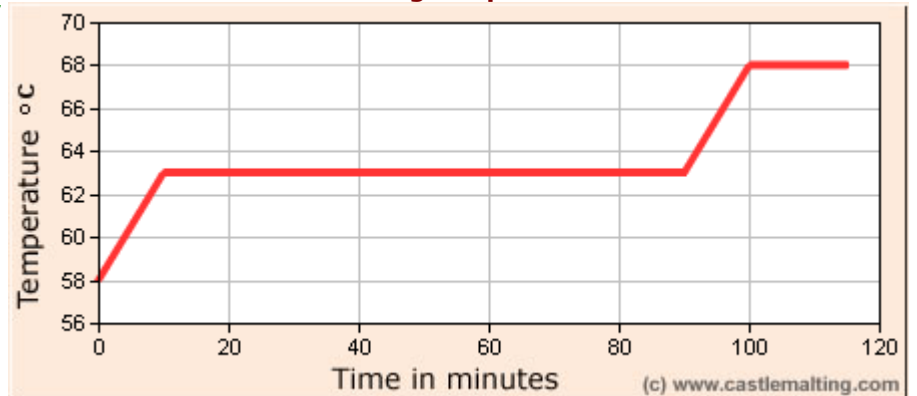
Colour: 8 - 12 EBC

Bitterness: 25 - 30 IBU

Description

A strong, slow-drinking beer with a nice character, exquisite aroma and a sublime taste.

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 2: Boiling

Duration: 1hour

- After 15 minutes add Saaz;
 - After 55 minutes add Halertauer Aroma
- Remove the trub

Step 3: Fermentation at 25-28°C

Step 4: 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