

Belgian Malts that Make Your Beer So Special

Strong Belgian Blond Beer

Beer recipe

RECIPE FOR 100L



ABV 9.0%

Color 22 EBC Bitterness 28 IBU

EBC

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

Service: Glass: Goblet

Temperature: 4-8°C

BREWER'S TIP

We suggest refermenting this beer in the bottle to keep its freshness and bring extra complexity.

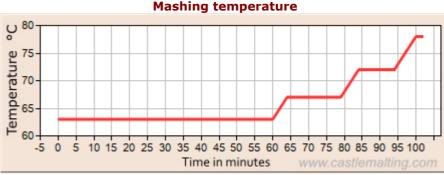
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

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

	MALT	
Château Pilsen 2RS		58% / 18 kg
Château Pale Ale		30% / 9.3 kg
Château Melano Light		10% / 3.1 kg
Château Cara Clair		2% / 0.6 kg
	HOPS	
Magnum (12.0% aa)		25.8 IBU / 80 g
Hallertauer Hersbrucker (3.5% a	aa)	2.2 IBU / 100 g
	YEAST	
SafAle T-58		80 a

SafAle T-58 80



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 60min at 63°C

Rise to 67°C at 1°C/min. Rest for 15min at 67°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 90min.

Hop addition 1: After 30min add Magnum.

Hop Addition 2: After 80min add Hallertauer Hersbrucker.

Whirlpool to remove the trub

Total evap 9.0% Batch size 100L OG 18.5°P Efficiency 80%

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 4°C and rest for 10 days.

Attenuation 84% FG 3.00°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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