



Belgian Malts that Make Your Beer So Special

Spicy Blond Beer



Original gravity: 18-20 ° PL

Alcohol: 8-9 %

Colour: 14- 16 EBC

Bitterness: 25 IBU

Description

A moderate-strength special beer that has a subtle Belgian complexity, slightly sweet flavor, and dry finish. Pours an amber-golden color. Head of a white color. Great retention and great lacing. Smells of cinnamon, clove, yeast, and slight sweet malt. Mouth feel is smooth and crisp with an average carbonation level.

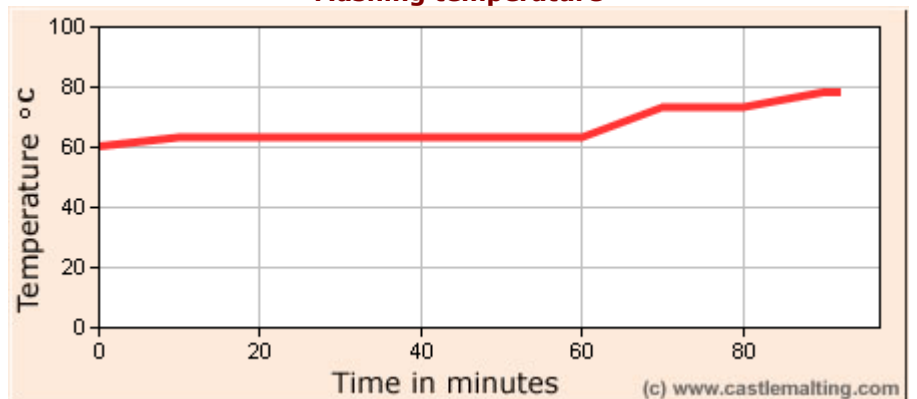


Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	25 kg / hl
Château Biscuit	5 kg / hl
HOPS	
Goldings	100 g / hl
Palisade	50 g / hl
YEAST	
Safbrew T-58	50-80 g / hl
Safbrew F-2 (Second fermentation)	2.5-5 g / hl
SPICES	
Cinnamon	26.2 g / hl
Clove	1.05 g / hl

Mashing temperature



Step 1: Mashing

- Mash in 70 liters of water 60°C then gradually raise the temperature to 63°C
- Keep at 63°C for 50 minutes
- Raise the temperature to 73°C and keep at 10 minutes
- Raise the temperature to 78°C and keep during 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with 40l of water at 78 °C

Step 3: Boiling

- Duration: 1hour 30 minutes; the volume of wort declines by 8-10%
- After 15 minutes add half of the hops
 - 10 minutes before the end of the boiling, add the rest of the hops, sugar, if necessary, and the spices.
 - Remove the trub

Step 4: Cooling at 22-24 °C

Step 5: Fermentation 24-25 °C during 7 days

Step 6: Rest minimum 2 weeks at 0 - 4 °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

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