



Belgian Malts that Make Your Beer So Special

Triple Blond



Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	80% / 24.0 kg
Château Cara Blond®	10% / 3.0 kg
Château Cara Clair®	5% / 1.5 kg
Château Wheat Blanc	5% / 1.5 kg

HOPS

Polaris (20.0% aa)	20.8 IBU / 35 g
Perle (8.0% aa)	3.2 IBU / 80 g
Cascade (6.0% aa)	3.2 IBU / 100 g
Mosaic (12.0% aa)	4.8 IBU / 80 g

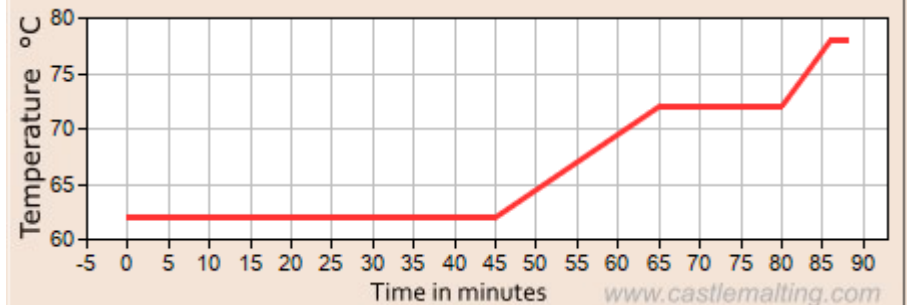
YEAST

SafAle BE-256	70 g
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SUGAR

Candy Sugar White	0.5 kg
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Mashing temperature



ABV 9%	Color 15 EBC	Bitterness 32 IBU
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Description

Strong blond beer, slightly gold. It imparts a malty aroma, a creamy mouthfeel, and a delicately sweet taste with a soft and moderate bitterness. Very balanced and complex. Reveals orangey, red fruity, malty, and floral flavors with a long, dry, and pleasantly bitter aftertaste.

Service:

Temperature: 4 - 8°C

BREWER'S TIPS

Referment this beer in the bottle using SafAle F-2 to carbonate the beer and make it more complex.

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

Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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Mash-in at 62°C
 Rest for 45min at 62°C
 Rise to 72°C at 0.5°C/min
 Rest for 15min 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 Polaris.
 Hop Addition 2: After 70min add Perle, Cascade, Mosaic and Candy Sugar.
 Whirlpool to remove the trub

Total evap	7.5%	Batch size	100L	OG	18.5°P	Efficiency	80%
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Step 3: Fermentation and Maturation

Cooldown the wort to 22°C and pitch the yeast.
 Ferment at 22°C for 2 days then rise to 25°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	88%	FG	2.2°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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