



Belgian Malts that Make Your Beer So Special

Triple Blond



Original gravity: 19° Plato

Alcohol: 9 %

Colour: 10 EBC

Bitterness: 32 EBU

Description

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



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Beer recipe

INGREDIENTS / 100 litres

MALT

Château Pilsen 2RS	19.5 kg
Château Cara Blond®	2.3 kg
Château Cara Clair®	1 kg
Château Wheat Blanc®	1 kg

HOPS

Polaris	42 g
Perle	50 g
Cascade	50 g
Mosaic	50 g

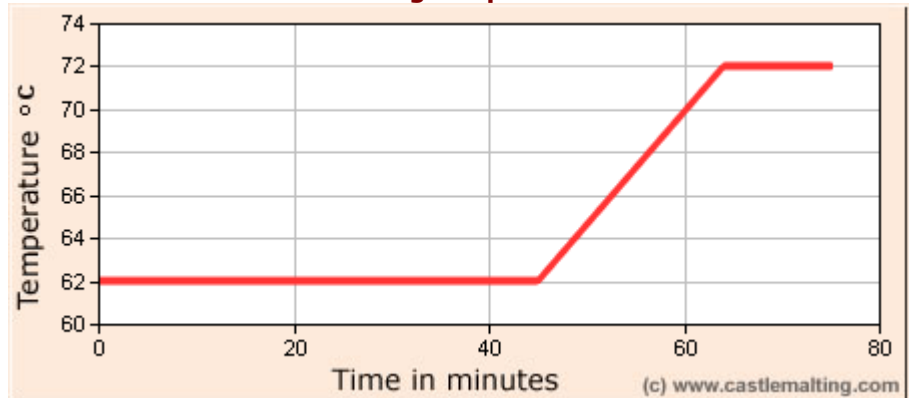
YEAST

SafAle BE-256	70 g
SafAle F2(refermentation)	3 g

SUGAR

Candy Sugar White	0.6 kg
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Mashing temperature



Step 1: Mashing (pH 5.4)

- Mash in 80l of water at 62°C and rest for 45 minutes
- Increase gradually the temperature up to 72°C (0.5°C per minute)
- Rest at 72°C for 10 minutes
- Rest at 78°C for 2 minutes

Step 2: Filtration

- Separate the wort from the spent grain by water at 75°C

Step 3: Boiling

- Duration: 1 hour; temperature: 100°C
- In 5 minutes add hop Polaris
- In 65 minutes add the rest of the hops and the sugar
- Remove the trub

Step 4: Cooling down to 27°C

Step 5: Fermentation

- Ferment at 27°C with the recommended yeast as above

Step 6: Lagering:

- minimum 2 weeks

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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