

Belgian Malts that Make Your Beer So Special

Blonde Summer Beer

Image: Blond_summer_beer256x256.png

Original gravity: 13° Plato

Alcohol: 6 %

Colour: 8 - 12 EBC

Bitterness: 22-28 EBU

Description

Thirst quenching sweet beer. Little bitter with orangey, passion fruit,

banana aromas.



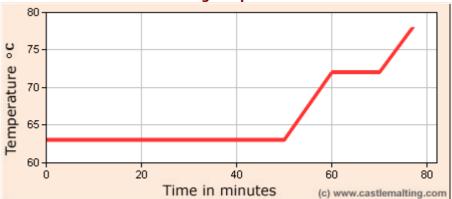
Castle Malting S.A., 94 rue de Mons, 7970 Beloeil, Belgium T: +32 (0) 87 66 20 95 info@castlemalting.com www.castlemalting.com

Beer recipe

INGREDIENTS / 100 litres

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	MALT	
Château Pilsen 2RS		18 kg
Château Wheat Blanc®		1 kg
Château Cara Clair®		1 kg
	HOPS	
First Gold		75 g
Cascade		50 g
Motueka		50 g
Sorachi Ace		50 g
W.	YEAST	
SafAle BE-134		45 g
SafAle F2(refermentation)		2 g
- A. S.	SPICES	
Bitter orange peels		40 g
Cumin		10 g
Mashing temperature		

Mashing temperature



Step1: Mashing

- -Mash in 80 I of water at 68°C
- -Rest at 63°C for 50 minutes
- -Rest at 72°C for 10 minutes
- -Rest at 78°C for 2 minutes

Step 2: Boiling

Duration: 1 hour

- -In 5 minutes add hop First Gold
- -In 1 hour add the rest of the hops, the orange peel and the cumin

Step 3: Cooling down to 22°C

Step 4: Fermentation Ferment at 23°C with SafAle BE-134

Step 5: Lagering:

Mature during 1 day at 12°C and 2 weeks at 2°C

Step 6:

Refermentation in the bottle with yeast SafAle F-2

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
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