



# Belgian Malts that Make Your Beer So Special

## Belgian Blond Beer



## Beer recipe

### RECIPE FOR 100L

#### MALT

|                     |               |
|---------------------|---------------|
| Château Pilsen 2RS  | 80% / 18.7 kg |
| Château Cara Blond® | 20% / 4.7 kg  |

#### HOPS

|                               |                 |
|-------------------------------|-----------------|
| Magnum (12.0% aa)             | 22.5 IBU / 70 g |
| Hallertau Tradition (5.5% aa) | 2.5 IBU / 90 g  |

#### YEAST

|             |      |
|-------------|------|
| SafAle T-58 | 80 g |
|-------------|------|

ABV 6.5%

Color 13  
EBC

Bitterness  
25 IBU

### Description

Dense beer with a rich taste, long aftertaste, and, as a rule, low carbonation. Unlike the majority of other beers, Belgian Blond Beer is served cooled to just 6-10°C.

### Service:

Glass: Tulip Glass

Temperature: 6-10°C

### BREWER'S TIPS

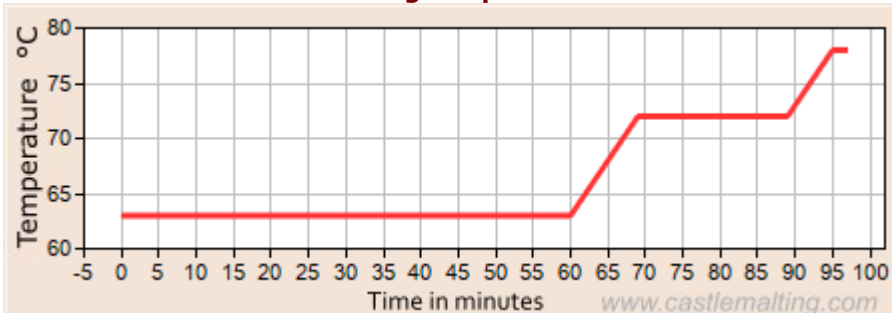
The success of this recipe relies on the good control of the fermentation and maturation temperatures.

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

### Mashing temperature



### Step 1: Mashing

Mash-in and follow the profile below:

|    |     |           |          |
|----|-----|-----------|----------|
| pH | 5.3 | Mix Ratio | 2.7 L/kg |
|----|-----|-----------|----------|

Mash-in at 63°C

Rest for 60min at 63°C

Rise to 72°C at 1°C/min

Rest for 20min 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 60min.

Hop addition 1: After 10min add Magnum.

Hop Addition 2: After 55min add Hallertau Tradition.

Whirlpool to remove the trub

|            |      |            |      |    |        |            |     |
|------------|------|------------|------|----|--------|------------|-----|
| Total evap | 6.0% | Batch size | 100L | OG | 15.0°P | Efficiency | 85% |
|------------|------|------------|------|----|--------|------------|-----|

### Step 3: Fermentation and Maturation

Cool down the wort to 16°C and pitch the yeast.

Ferment at 16°C for 2 days then rise to 20°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 | 77% | FG | 3.40°P |
|-------------|-----|----|--------|

**Step 4: Cold Aging and Packaging** Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.4 volumes of CO2**. The beer is ready to package and drink. Enjoy!

\*For refermentation in the bottle, add brewing sugar and SafAle F-2.