Belgian Malts that Make Your Beer So Special

Belgian Blond Beer

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.

Beer recipe

RECIPE FOR 100L

MALT

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

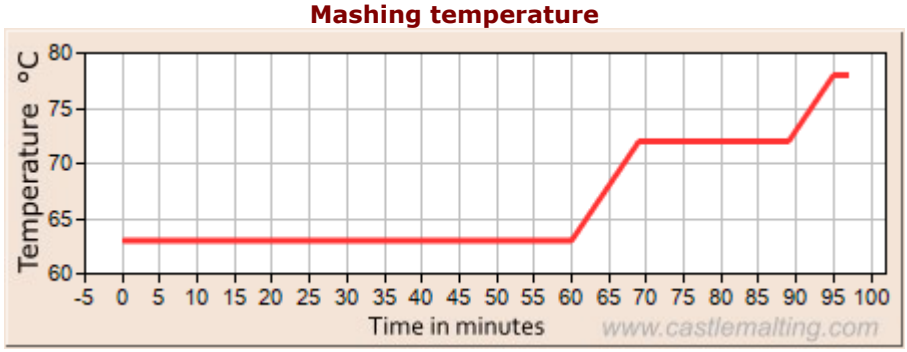
HOPS

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

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.