



# Belgian Blond Beer

# Beer recipe

#### DECIDE FOR 1001



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

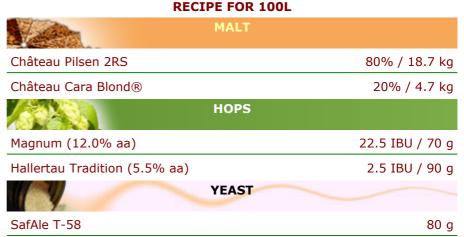
# **BREWER'S TIPS**

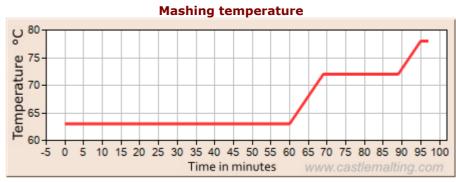
The success of this recipe relies on the good control of the fermentation and maturation temperatures.

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





### 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.