



Belgian Malts that Make Your Beer So Special

Blond Rye Beer



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|----------|--------------|-------------------|
| ABV 8.5% | Color 11 EBC | Bitterness 25 EBU |
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Description

Pale yellow to gold in color, with a well-constructed white head. Bitterness tends to be moderate, to allow the often spicy and sour-like rye characteristics to pull through.

Service:

Glass: Tulip Glass
Temperature: 4-8 °C

BREWER`S TIP

Rye brings a unique spicy and crisp flavor to the beer, you can play with the percentage of it in the grain bill. But do not add more than 30%.

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

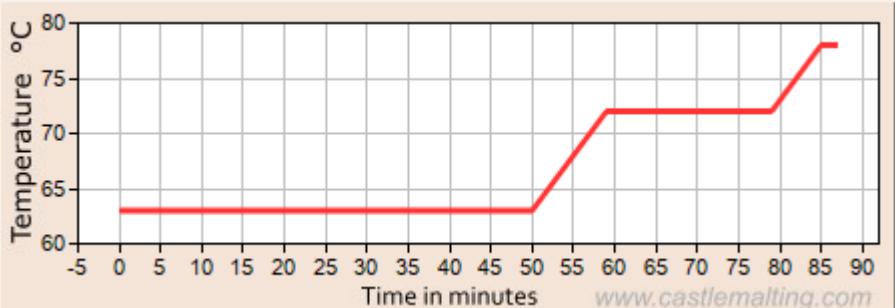
Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

Beer recipe

RECIPE FOR 100L

| MALT | |
|---------------------|-----------------|
| Château Pilsen 2RS | 70% / 18.8 kg |
| Château Wheat Blanc | 10% / 2.7 kg |
| Château Rye | 20% / 5.4 kg |
| HOPS* | |
| Perle (8.0% aa) | 12.5 IBU / 50 g |
| Cascade (6.0% aa) | 8.8 IBU / 50 g |
| Amarillo (9.5% aa) | 2.5 IBU / 50 g |
| Saaz (3.5% aa) | 1.3 IBU / 50 g |
| YEAST | |
| SafAle BE-256 | 70 g |

Mashing Temperature



Step 1: Mashing

Mash-in and follow the profile below:

| | | | |
|----|-----|-----------|----------|
| pH | 5.3 | Mix Ratio | 2.5 L/kg |
|----|-----|-----------|----------|

Mash-in at 63°C

Rest for 50min 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 75min.

Hop addition 1: After 15min add Perle and Cascade.

Hop Addition 2: After 60min add Saaz.

Hop Addition 3: After 70min add Amarillo.

Whirlpool to remove the trub

| | | | | | | | |
|------------|------|------------|------|----|--------|------------|-----|
| Total evap | 7.5% | Batch size | 100L | OG | 17.5°P | Efficiency | 85% |
|------------|------|------------|------|----|--------|------------|-----|

Step 3: Fermentation and Maturation Cool down the wort to 22°C and pitch the yeast. Ferment at 22°C for 2 days then rise to 25°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.

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|-------------|-----|----|--------|
| Attenuation | 86% | FG | 2.45°P |
|-------------|-----|----|--------|

Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.8 volumes of CO2**. The beer is ready to package and drink. Enjoy!

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

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