Belgian Malts that Make Your Beer So Special

Blond Beer of Character - 1

Beer recipe



ABV 7%	Color 27 EBC	Bitterness 25 IBU

Description
A blonde beer that has plenty of malt character and incredible flavours that will charm you.

Service:
Glass: Tulip beer glass

Temperature: 4-8°C

BREWER`S TIP
You can explore the yeast potential in this recipe. As, POF+, this yeast can produce clove-like aromas. So, you can play with the Ester/4-VG ratio.

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

RECIPE FOR 100L

MALT

Château Pilsen 2RS	38% / 9.1 kg
Château Pale Ale	38% / 9.1 kg
Château Melano Light	20% / 4.8 kg
Château Cara Blond	4% / 1.0 kg

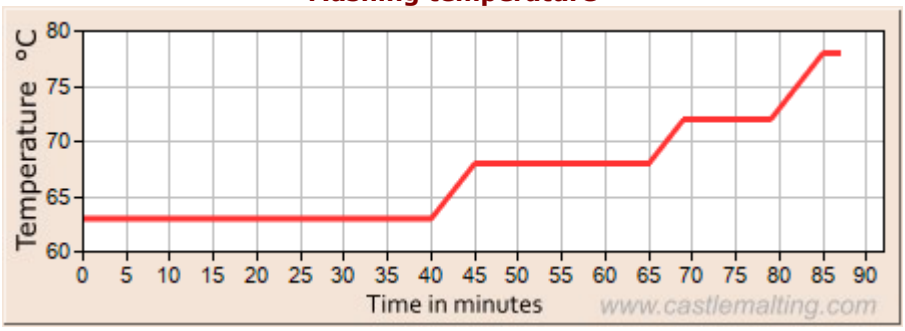
HOPS

Saaz (3.5% aa)	21.5 IBU / 220 g
Hallertau Mittelfruh (4.5% aa)	2.5 IBU / 90 g
Cascade (6.0% aa)	1.0 IBU / 30 g

YEAST

SafAle T-58	80 g

Mashing temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.5 L/kg

Mash-in at 63°C. Rest for 40min at 63°C

Rise to 68°C at 1°C/min. Rest for 20min at 68°C

Rise to 72°C at 1°C/min

Rest for 10min 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 Saaz.

Hop Addition 2: After 65min add Hallertau Mitterlfruh.

Hop Addition 3: After 70min add Cascade.

Whirlpool to remove the trub

Total evap	7.5%	Batch size	100L	OG	15.5°P	Efficiency	85%

Step 3: Fermentation and Maturation Cool down the wort to 18°C and pitch the yeast. Ferment at 18°C for 2 days then rise to 22°C. Once the fermentation is done (FG reached and off flavours 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	82%	FG	2.80°P

Step 4: Cold Aging and Packaging Cold age the beer at 0°C for 5 days, remove the residual yeast and carbonate until 2.8 volumes of CO2. Beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.