



# Belgian Malts that Make Your Beer So Special

## Strong Belgian Blond Beer



ABV 9.0%	Color 22 EBC	Bitterness 28 IBU
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### Description

A strong, slow-drinking beer with a nice character, exquisite aroma, and a sublime taste.

### Service:

Glass: Goblet  
Temperature: 4-8°C

### BREWER'S TIP

We suggest refermenting this beer in the bottle to keep its freshness and bring extra complexity.

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](mailto: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	58% / 18 kg
Château Pale Ale	30% / 9.3 kg
Château Melano Light	10% / 3.1 kg
Château Cara Clair	2% / 0.6 kg

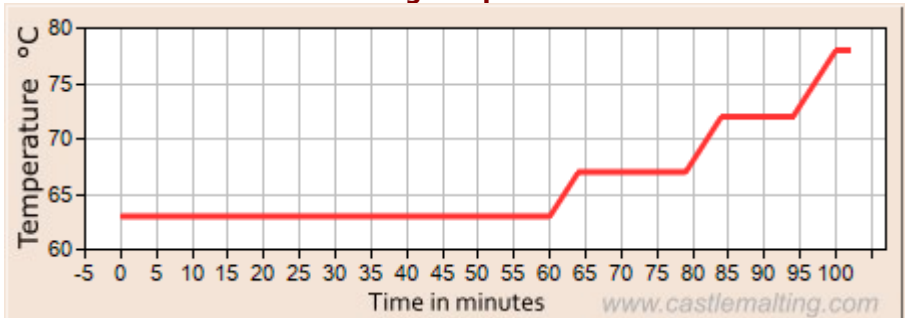
#### HOPS

Magnum (12.0% aa)	25.8 IBU / 80 g
Hallertauer Hersbrucker (3.5% aa)	2.2 IBU / 100 g

#### YEAST

SafAle T-58	80 g
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### Mashing temperature



### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.5 L/kg
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Mash-in at 63°C  
Rest for 60min at 63°C  
Rise to 67°C at 1°C/min. Rest for 15min at 67°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 90min.  
Hop addition 1: After 30min add Magnum.  
Hop Addition 2: After 80min add Hallertauer Hersbrucker.  
Whirlpool to remove the trub

Total evap	9.0%	Batch size	100L	OG	18.5°P	Efficiency	80%
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**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-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 4°C and rest for 10 days.

Attenuation	84%	FG	3.00°P
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**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.

