Belgian Malts that Make Your Beer So Special

Spicy Blond Beer



ABV 7%	Color 27 EBC	Bitterness 25 IBU

Description
A moderate-strength special beer that has a subtle Belgian complexity, slightly sweet flavor, and dry finish. Pours an amber-golden color with a beautiful white head. Nice touch of cinnamon, clove, and yeast aromas as well as slight malt notes.

Service:
Glass: Beer Chalice

Temperature: 4-8°C

BREWER`S TIP
You can also add other spices to this recipe to make it even more complex.

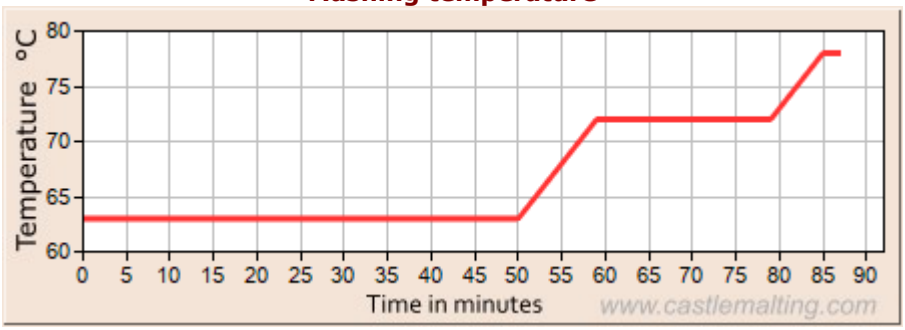
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: 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	80% / 19 kg
Château Melano	15% / 3.6 kg
Château Biscuit	5% / 1.2 kg
HOPS	
Goldings (6.0% aa)	22.5 IBU / 150 g
Palisade (7.5% aa)	2.5 IBU / 50 g
YEAST	
SafAle T-58	70 g
SPICES	
Cinnamon	26 g
Clove	2 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 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 60min.

Hop addition 1: After 10min add Goldings.

Hop addition 2: After 50min add Palisade.

Spices addition: After 55min add spices.

Whirlpool to remove the trub

Total		Batch					

evap	6.0%	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-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 7 days.

Attenuation	82%	FG	2.80°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.