



# Triple Blond



**ABV 9%** 

Color 15 EBC Bitterness 32 IBU

### **Description**

Strong blond beer, slightly gold. It imparts a malty aroma, a creamy mouthfeel, and a delicately sweet taste with a soft and moderate bitterness. Very balanced and complex. Reveals orangey, red fruity, malty, and floral flavors with a long, dry, and pleasantly bitter aftertaste.

#### Service:

Temperature: 4 - 8°C

# **BREWER'S TIPS**

Referment this beer in the bottle using SafAle F-2 to carbonate the beer and make it 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**

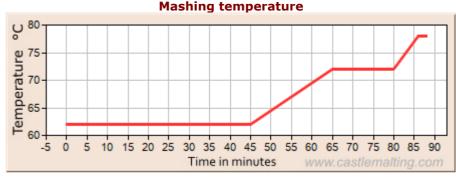
	MALT	
Château Pilsen 2RS		80% / 24.0 kg
Château Cara Blond®		10% / 3.0 kg
Château Cara Clair®		5% / 1.5 kg
Château Wheat Blanc		5% / 1.5 kg
	HOPS	
Polaris (20.0% aa)		20.8 IBU / 35 g
Perle (8.0% aa)		3.2 IBU / 80 g
Cascade (6.0% aa)		3.2 IBU / 100 g
Mosaic (12.0% aa)		4.8 IBU / 80 g
	YEAST	

SafAle BE-256 70 g

SUGAR

Candy Sugar White

0.5 kg



## Step 1: Mashing

Mash-in and follow the profile below:

pH 5.3 Mix Ratio 2.7 L/kg

Mash-in at 62°C

Rest for 45min at 62°C

Rise to 72°C at 0.5°C/min

Rest for 15min 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 Polaris.

Hop Addition 2: After 70min add Perle, Cascade, Mosaic and Candy

Sugar.

Whirlpool to remove the trub

Total evap 7.5% Batch size 100L OG 18.5°P Efficiency 80%

# **Step 3: Fermentation and Maturation**

Cooldown 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.

Attenuation 88% FG 2.2°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.

La Malterie du Château SA (Castle Malting); Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium
Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium;
Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439
CBC Banque SA - Avenue Albert 1er 60 - 5000 Namur Account: 193-1242112-48 IBAN: BE11 1931 2421 1248 BIC: CREGBEBB