



Belgian Malts that Make Your Beer So Special

Blond Beer



ABV 6.5%

Color 26
EBC

Bitterness
25 IBU

Description:

Incredible Belgian Blond Beer inspired on the iconic Leffe Blond. This beer has beautiful colors appealing to the eyes, a smooth and subtle malty taste, and a unique complex aroma provided by the balance of Belgian yeast aromas, herbal hops, and spices.

Service: Glass: Beer Pint Chalice
Temperature: 4-7 °C

BREWER'S TIP

I suggest to referment this beer in the bottle using SafAle F-2 for carbonation. This may help you to extend the shelf life and avoid oxidation.

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% / 17.6 kg |
| Château Melano | 15% / 3.3 kg |
| Château Biscuit | 5% / 1.1 kg |

HOPS

| | |
|-------------------------------|------------------|
| Hallertau Tradition (5.5% aa) | 23.5 IBU / 200 g |
| Saaz (3.5% aa) | 1.5 IBU / 70 g |

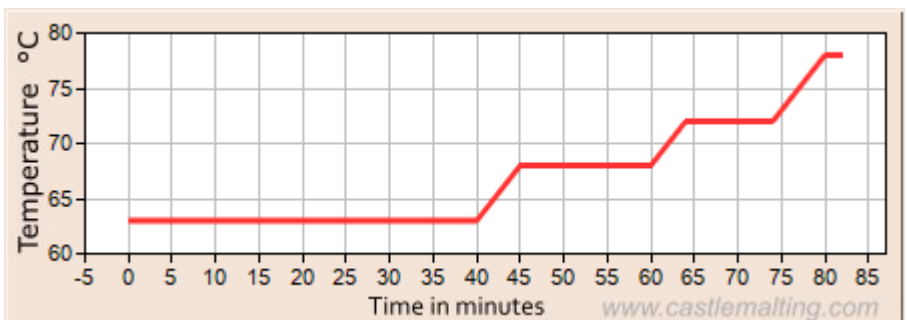
YEAST

| | |
|-------------|-----------|
| SafAle T-58 | 65 g / hl |
|-------------|-----------|

SPICES

| | |
|-----------|--------|
| Coriander | 100 gr |
|-----------|--------|

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 40min at 63°C

Rise to 68°C at 1°C/min. Rest for 15min 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 60min.

Hop addition 1: After 10min add 150g of H Tradition.

Hop Addition 2: After 50min add 50g of H Tradition and 70g of Saaz.

Spices Addition: After 55min add 100g of Coriander.

Whirlpool to remove the trub

| | | | | | | | |
|------------|------|------------|------|----|--------|------------|-----|
| Total evap | 6.0% | Batch size | 100L | OG | 14.5°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 10 days.

| | | | |
|-------------|-----|----|--------|
| Attenuation | 82% | FG | 2.50°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**. 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