

Belgian Malts that Make Your Beer So Special

# Blond Beer



Beer recipe

REC	CIPE FOR 100L	
Stark.	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

#### **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

# **Mashing Temperature**



### Step 1: Mashing

Mash-in and follow the profile below:

рН	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 <sup>0</sup> P	Efficiency	85%	
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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 2°C and rest for 10 days.

Attenuation 82% FG 2.50°P
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#### 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.

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