Belgian Malts that Make Your Beer So Special

Belgian Blond Ale

Beer recipe

ABV 7.0%	Color 22 EBC	Bitterness* 28 IBU

Description
Recipe for a typical Belgian Blond Ale. Golden coloured beer, slightly malty, with light caramel notes and high complexity brought by the Belgian yeast. During fermentation, the yeast shows all its power: moderate-high extract attenuation and high production of aromas, such as fruity esters and spicy phenolics, typical of a Belgian blond. During the tasting, this beer has a dry finish, always asking for another sip.

*The bitterness depends on the alpha acid content of hops, boiling conditions and other parameters.

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

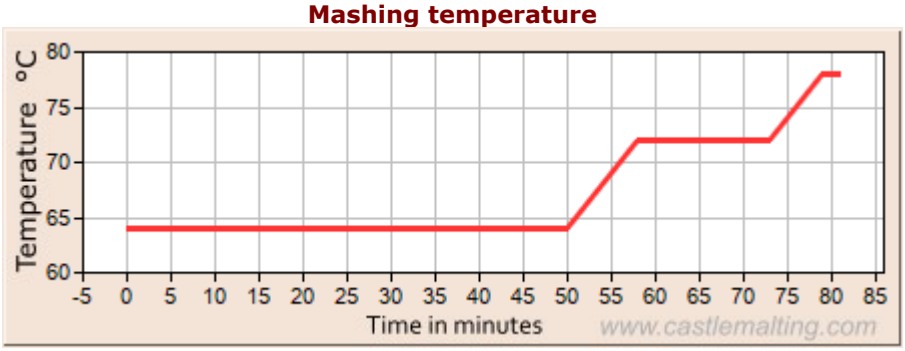
RECIPE FOR 100L

MALT	
Château Pilsen 2RS	79.0% / 20.7 kg
Château Abbey®	15.0% / 3.9 kg
Château Cara Blond®	5.0% / 1.3 kg
Château Special Belgium®	1.0% / 0.3 kg

HOPS	
Magnum (12.0% AA)	75 g
Styrian Golding (4.0% AA)	75 g
Hallertau Mittelfruh (4.5% AA)	75 g

YEAST	
SafAle T-58	80 g

Mashing temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.5 L/kg

Mash-in at 64°C.
Rest for 50min at 64°C.
Rise to 72°C at 1°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 Nugget.
Hop Addition 2: After 70min add Styrian Golding and H Mittelfruh.
Whirlpool to remove the trub

Total evap	7.5%	Batch size	100L	OG	15.3°P	Efficiency	80%

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 flavours 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	80%	FG	3.00°P

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **5.1 g/L of CO2**.
The beer is ready for packaging and drinking. Enjoy!
*For refermentation in the bottle, add brewing sugar and SafAle F-2.

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