



# Belgian Malts that Make Your Beer So Special

## Blonde Table Beer



Original gravity: 5-6 ° Plato

Alcohol: 2 %

Description



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### INGREDIENTS / HL

#### MALT

Ch teau Pilsen 2RS

Ch teau Wheat Blanc

Ch teau Oat

#### HOPS

Magnum

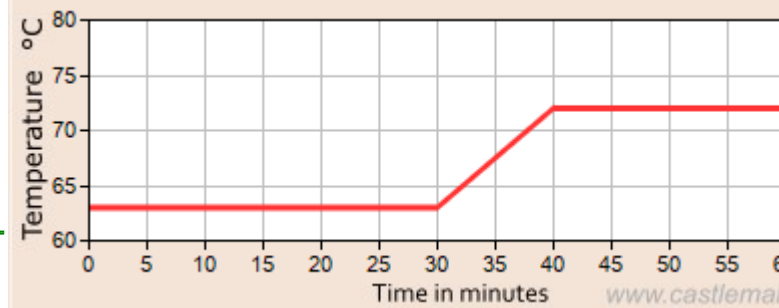
Styrian Golding

#### YEAST

Safbrew T-58

60

### Mashing Temperature



#### Step 1: Mashing

Rest at 63° C for 50 minutes

Rest at 72° C for 20 minutes

Rest at 78° C for 2 minutes

#### Step 2: Filtration

Separate the wort from the spent grain with water at 75 - 78° C

#### Step 3: Boiling

Duration: 60 min

After 15 minutes add Magnum

After 50 min add Styrian Golding

#### Step 4: Cooling

Step 5: Fermentation at 22° C