Belgian Malts that Make Your Beer So Special

Blond Buckwheat Beer



Alcohol: 6 %

Description

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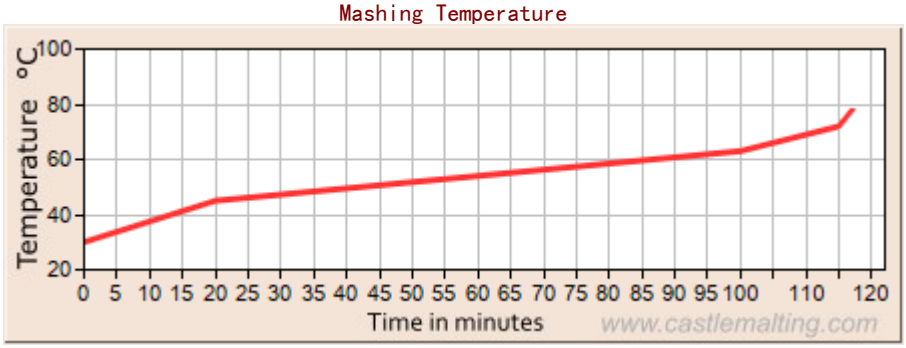
Note
The diastatic power of Ch teau Buckwheat Malt is too low to use it at 100% rate of the malt mix. Therefore, it is advisable to include Pilsen malt into the mash. In the European Union a "gluten free" beer is considered a beer with less than 20 ppm of gluten.



INGREDIENTS / HL

MALT	
Ch teau Pilsen 2RS	18 kg / hl
Ch teau Buckwheat	10 kg / hl
HOPS	
Magnum	50 g / hl
Perle	50 g / hl
Polaris	30 g / hl
YEAST	
Safbrew BE 256 (Abbaye)	60 g / hl

Mashing Temperature



Step 1: Mashing
-Mash at 45°C : 20 minutes

-Rest at 63°C : 80 minutes

-Rest at 72°C : 15 minutes

-Rest at 78°C : 2 minutes

Step 2: Boiling
Duration: 1hour 15 minutes

-After 10 minutes add Magnum;

-After 55 minutes add Perle and Polaris.

-Remove the trub

Step 3: Cooling

Step 4: Fermentation 25-26°C

Step 5: Lagering 1 day at 12°C, and 2 weeks at 0-1°C

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