



Belgian Malts that Make Your Beer So Special

Blond Rye Beer



Beer recipe

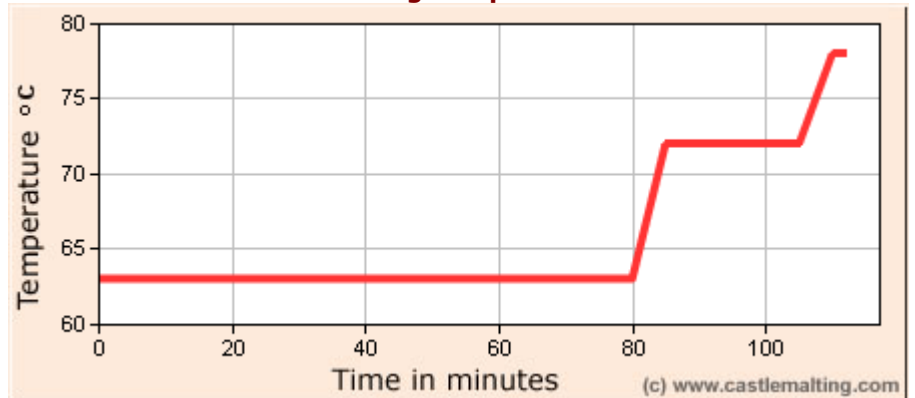
INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	22 kg / hl
Château Wheat Blanc	3 kg / hl
Château Rye	6 kg / hl
HOPS*	
Perle or Admiral	70 %
Cascade	18 %
Amarillo	4.5 %
Saaz	7.5 %

*The exact quantity of hops will depend on the desired bitterness

YEAST	
SafAle BE-256 (Abbey)	60 g / hl

Mashing Temperature



Original gravity: 18 - 19°Plato

Alcohol: 8.5%

Colour: 8 - 12 EBC

Bitterness: 25 - 29 EBU

Description

Pale yellow to gold in color, with a well-constructed white head. Bitterness tends to be moderate, to allow the often spicy and sour-like rye characteristics to pull through.



Step 1: Mashing

Mash in 100 litres of water at 63°C
Rest at 63°C for 80 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

After 10 minutes add the first hop (Perle or Admiral)
After 85 minutes add the second hop (Cascade, Amarillo)

Step 4: Whirlpool

add the remaining hops at the beginning of the stage

Step 5: Fermentation at 27 °C

Step 6: Lagering

2 days at 12°C, then 3 weeks at 0-1°C

Step 7:

Clarify the beer 4 days before bottling

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

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

