



# Belgian Malts that Make Your Beer So Special

## Blond Beer of Character - 2



## Beer recipe

### INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS, 100%	30 kg / hl
HOPS	
Perle	100 g / hl
Palisade	50 g / hl
YEAST	
SafAle T-58	80 g / hl
SPICES	
Cinnamon	10 g / hl
Star anise	3 g / hl

**Original gravity:** 16-17°Pl

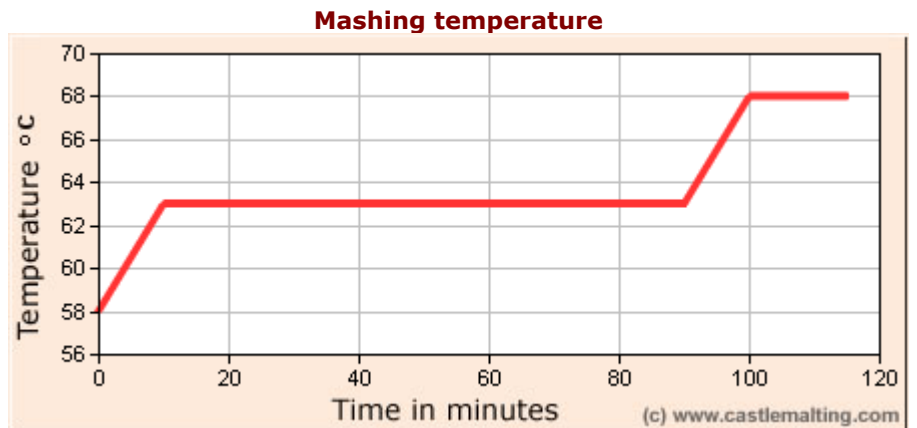
**Alcohol:** 8%

**Colour:** 8-12 EBC

**Bitterness:** 25-30 IBU

### Description

Strong, spicy blonde beer with firm maltiness and a warming finish.



### Step 1: Mashing

Mash in 75 liters of water at 58°C  
Rest at 63°C for 80 minutes  
Rest at 68°C for 15 minutes

### Step 2: Filtration

Separate the wort from the spent grain with water at 76°C

### Step 3: Boiling

Duration: 1 hour  
After 10 minutes add Perle  
After 55 minutes add Palisade  
Add 10 g/hl of cinnamon and 3 g/hl of star anise  
Remove the trub

### Step 4: Cooling

### Step 5: Fermentation 28°C

### Step 6: Lagering 2 days at 12°C, then 2 weeks at 0-1°C

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](mailto: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

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