



Belgian Malts that Make Your Beer So Special

Blond Buckwheat Beer

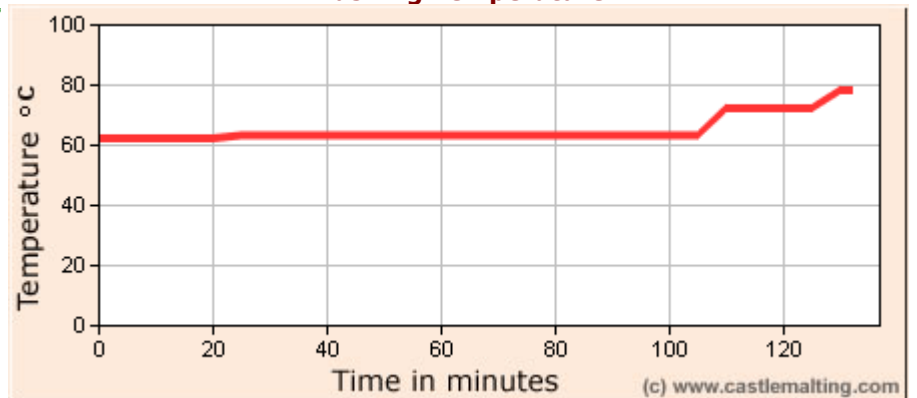


Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	18 kg / hl
Château Buckwheat	10 kg / hl
HOPS	
Magnum	50 g / hl
Perle	50 g / hl
Polaris	30 g / hl
YEAST	
SafAle BE-256 (Abbey)	60 g / hl

Mashing Temperature



Alcohol: 6 %

Description

Blond Beer with a delicate aroma, perfect for people with Celiac disease or who are just sensitive to the gluten contained in barley and wheat. This is a great, well-balanced gluten-free beer with delicate aromas.

Note

The diastatic power of Château 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.



Step 1: Mashing

Mash at 62°C: 20 minutes
Rest at 63°C: 80 minutes
Rest at 72°C: 15 minutes
Rest at 78°C: 2 minutes

Step 2: Filtration

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

Step 3: Boiling

Duration: 1 hour 15 minutes
After 10 minutes add Magnum;
After 55 minutes add Perle and Polaris
Remove the trub

Step 4: Cooling

Step 5: Fermentation 25-26°C

Step 6: Lagering 1 day at 12°C, and 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

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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