Belgian Malts that Make Your Beer So Special

Belgian Blonde Beer

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Original gravity: 15 - 16 ° PL

Alcohol: 6 - 7 %

Colour: 8 - 12 EBC

Bitterness: 26 - 29 IBU

Description
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6-12° C□□□□□□□□□□□.

INGREDIENTS / HL

MALT

Ch□teau Pilsen 2RS, 100%	25 - 30 kg / hl

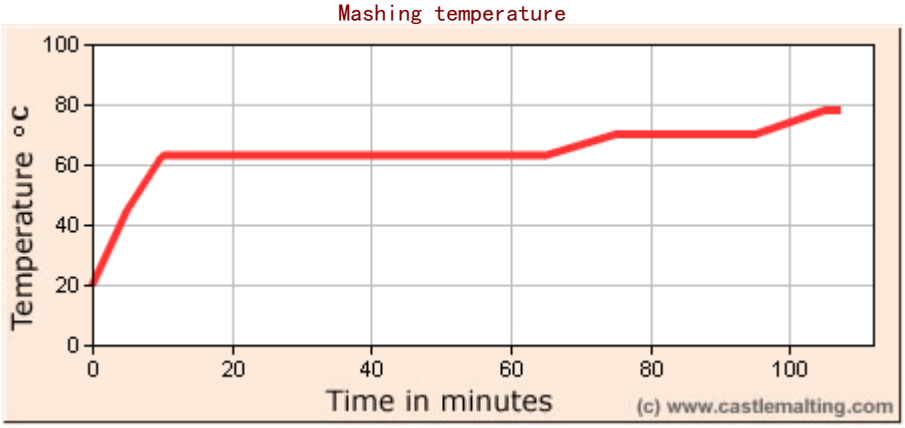
HOPS

Saaz	100 g / hl
Tradition	50 g / hl

YEAST

Safbrew T-58	50 - 80 g / hl

Mashing temperature



Step1: Mashing
-Mash in 75 liters of water (45°C)
-Rest at 63°C during 55 minutes
-Rest at 70°C during 20 minutes
-Rest at 78°C during 2 minutes

Step 2: Boiling
Duration: 1hour 30 minutes
The volume of wort declines by 8 - 10%
-After 15 minutes add Saaz;
-After 85 minutes add Tradition

Spices option: star anis (1 g/hl)

Step 3: Fermentation
Start at 20°C, raise the temperature to 22°C, allow the dyacetil to rest for 24 hours at the end of fermentation prior to yeast removal.

Step 4: Lagering minimum 2 weeks at 4°C

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