# Belgian Malts that Make Your Beer So Special

## Blond Beer of Character – 1 □□ □□□

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|---|---|
| Original gravity: 16-17 ° PL | |
| Alcohol: 8 % | |
| Colour: 8 – 12 EBC | |
| Bitterness: 25 – 30 IBU | |

Description
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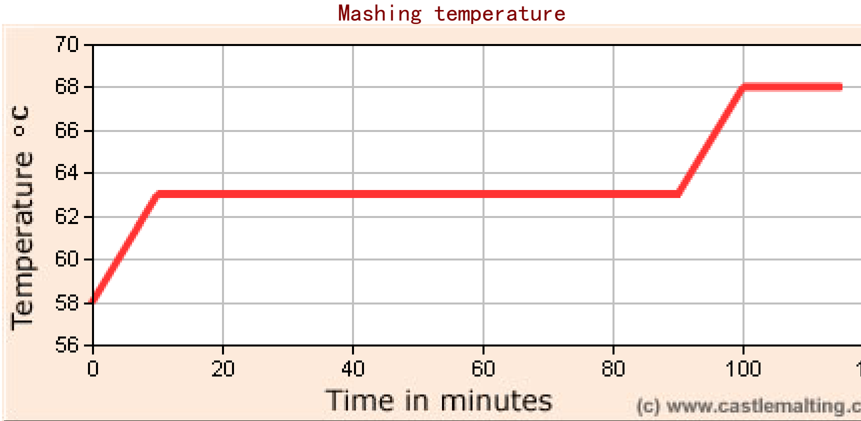
INGREDIENTS / HL

| MALT | |
|---|---|
| Ch□teau Pilsen 2RS | 27 – 30 kg / |
| Ch□teau Pale Ale | 1.5 kg / |
| **HOPS** | |
| Saaz | 100 g / |
| Hallertau Mittelfruh | 50 g / |
| Cascade | 10g / |
| **YEAST** | |
| Safbrew T-58 | 50 – 80 g / |

Mashing temperature




Step1: Mashing
-Mash in 75 liters of water (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 2: Boiling
Duration: 1hour
-After 10 minutes add Saaz;
-After 55 minutes add Halertauer Aroma
Remove the trub

Step 3: Fermentation at 25-28°C

Step 4: Lagering 2 days at 12°C, then 2 weeks at 0-1°C

*During lagering, add 10g/hl of Cascade hops in a perforated bag for 1 week

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