



Belgian Malts that Make Your Beer So Special

Blond Beer of Character - 2



Original gravity: 16-17 ° PL

Alcohol: 8 %

Colour: 8 - 12 EBC

Bitterness: 25 - 30 IBU

Description

Four empty square boxes and a row of 20 empty square boxes for text entry.



INGREDIENTS / HL

MALT

Château Pilsen 2RS, 100% 30 kg / hl

HOPS

Perle 100 g / hl

Palisade 50 g / hl

YEAST

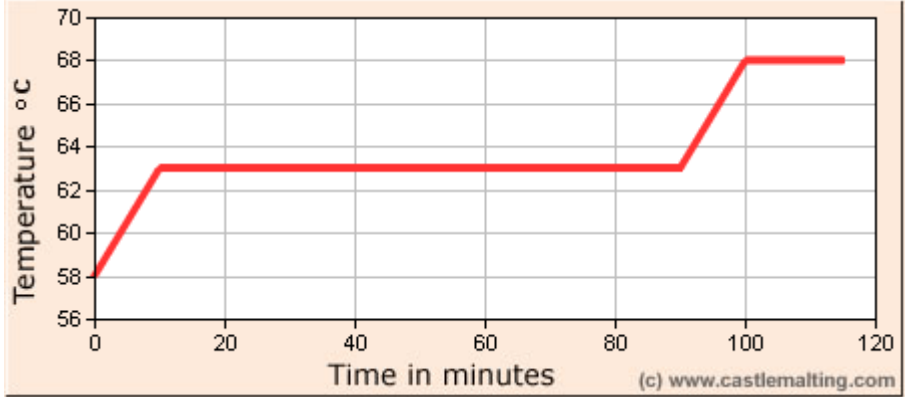
Safbrew T-58

SPICES

Cinnamon 10g / hl

Star anise 3 g / hl

Mashing temperature



Step 1: 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 3: Boiling

- Duration: 1hour
- After 10 minutes add Perle
 - After 55 minutes add Palisade
 - Add 10g/hl of cinnamon and 3g/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

