



Belgian Malts that Make Your Beer So Special

Spicy Blond Beer



Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	22 kg / hl
Château Biscuit	5 kg / hl
HOPS	
Goldings	100 g / hl
Palisade	50 g / hl
YEAST	
SafAle T-58	70 g / hl
SafAle F-2 (Second fermentation)	2.5-5 g / hl
SPICES	
Cinnamon	26 g / hl
Clove	2 g / hl

Original gravity: 18-20°Pl

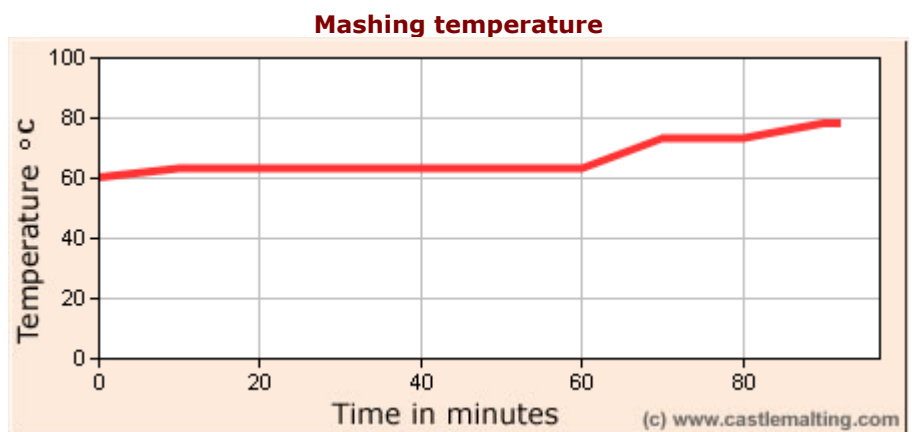
Alcohol: 8-9%

Colour: 14-16 EBC

Bitterness: 25 IBU

Description

A moderate-strength special beer that has a subtle Belgian complexity, slightly sweet flavor, and dry finish. Pours an amber-golden color. Head of a white color. Great retention and great lacing. Smells of cinnamon, clove, yeast, and slight sweet malt. Mouth feel is smooth and crisp with an average carbonation level.



Step 1: Mashing

Mash in 70 liters of water 60°C then gradually raise the temperature to 63°C

Keep at 63°C for 50 minutes

Raise the temperature to 73°C and keep at 10 minutes

Raise the temperature to 78°C and keep during 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with 40l of water at 78°C

Step 3: Boiling

Duration: 1 hour 30 minutes; the volume of wort declines by 8-10%

After 15 minutes add half of the hops

10 minutes before the end of the boiling, add the rest of the hops, sugar, if necessary, and the spices.

Remove the trub

Step 4: Cooling at 22-24°C

Step 5: Fermentation 24-25°C during 7 days

Step 6: Rest minimum 2 weeks at 0-4°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

