Belgian Malts that Make Your Beer So Special

Spicy Blond Beer

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Original gravity: 18-20 ° PL
Alcohol: 8-9 %
Colour: 14- 16 EBC
Bitterness: 25 IBU

INGREDIENTS / HL

MALT

Ch□teau Pilsen 2RS

Ch□teau Biscuit

HOPS

Goldings

Palisade

YEAST

Safbrew T-58

Safbrew F-2 (Second fermentation)

SPICES

Cinnamon

Clove

Description

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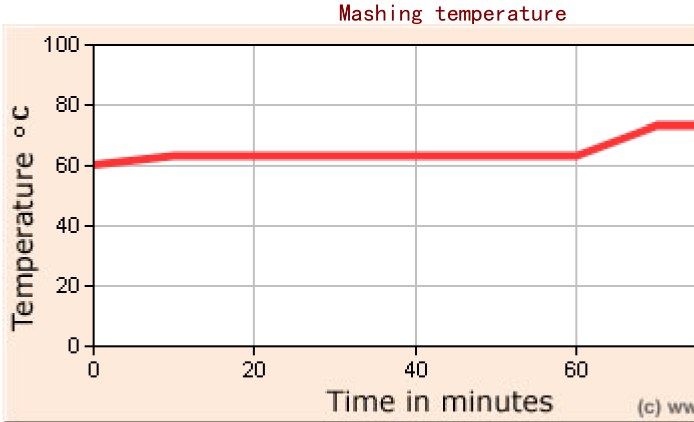
Mashing temperature



Step1: Mashing
-Mash in 70 liters of water 60°C then gradually raise the
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 a

Step 3: Boiling
Duration: 1hour 30 minutes; the volume of wort declines by
-After 15 minutes add half of the hops
-10 minutes before the end of the boiling, add the rest of
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

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