



# Belgian Malts that Make Your Beer So Special

## Blond Buckwheat Beer



Alcohol: 6 %

### Description

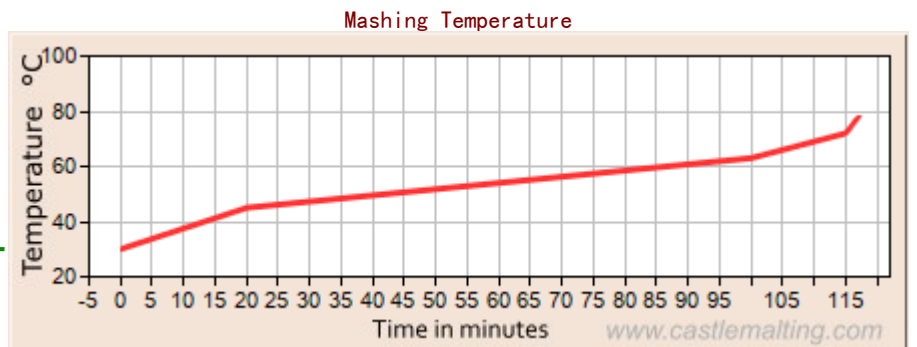
#### Note

The diastatic power of Ch teau Buckwheat Malt is too low to use it at 100% rate of the malt mix. Therefore, it is advisable to include Pilsen malt into the mash. In the European Union a "gluten free" beer is considered a beer with less than 20 ppm of gluten.



### INGREDIENTS / HL

| MALT                    |            |
|-------------------------|------------|
| Ch teau Pilsen 2RS      | 18 kg / hl |
| Ch teau Buckwheat       | 10 kg / hl |
| HOPS                    |            |
| Magnum                  | 50 g / hl  |
| Perle                   | 50 g / hl  |
| Polaris                 | 30 g / hl  |
| YEAST                   |            |
| Safbrew BE 256 (Abbaye) | 60 g / hl  |



#### Step 1: Mashing

- Mash at 45°C : 20 minutes
- Rest at 63°C : 80 minutes
- Rest at 72°C : 15 minutes
- Rest at 78°C : 2 minutes

#### Step 2: Boiling

- Duration: 1hour 15 minutes
- After 10 minutes add Magnum;
- After 55 minutes add Perle and Polaris.
- Remove the trub

#### Step 3: Cooling

#### Step 4: Fermentation 25-26°C

#### Step 5: Lagering 1 day at 12°C, and 2 weeks at 0-1°C

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