



Belgian Malts that Make Your Beer So Special

Blond Summer Beer



Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	89% // 17.4 kg
Château Wheat Blanc®	6% // 1.1 kg
Château Cara Clair®	6% // 1.1 kg

HOPS

First Gold (8.0% aa)	17.5 IBU // 80 g
Cascade (6.0% aa)	2.5 IBU // 80 g
Motueka (7.5% aa)	2.5 IBU // 60 g
Sorachi Ace (13.0% aa)	2.5 IBU // 40 g

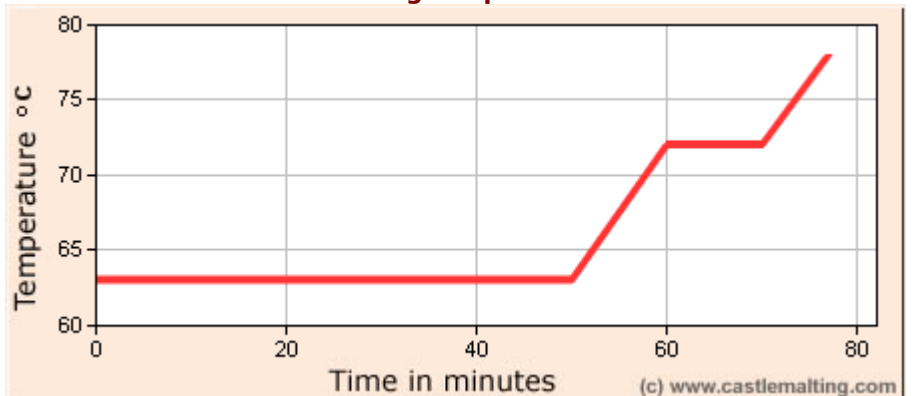
YEAST

SafAle BE-134	60 g
---------------	------

SPICES

Bitter orange peels	40 g
Cumin	10 g

Mashing temperature



Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
----	-----	-----------	----------

Mash-in at 63°C
 Rest for 45min at 63°C
 Rise to 72°C at 1°C/min
 Rest for 15min at 72°C and do the **Iodine Test**
 Rise to 78°C at 1°C/min
 Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

Boil for 60min.
 Hop addition 1: After 10min add First Gold.
 Hop addition 2: After 55min add Cascade, Motueka, and Sorachi Ace.
 Spices addition: At the end of the boil add Bitter Orange Peels and Cumin.
 Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	13°P	Efficiency	85%
------------	------	------------	------	----	------	------------	-----

Step 3: Fermentation and Maturation Cool down the wort to 22°C and pitch the yeast. Ferment at 22°C for 2 days then rise to 24°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest

ABV	6.0%	Color	8 EBC	Bitterness	25 IBU
-----	------	-------	-------	------------	--------

Description

Thirst-quenching sweet beer. Little bitter with orange, passion fruit, and banana aromas.

Service:

Glass: Tulip Glass
 Temperature: 4-8°C

BREWER`S TIPS

Referment this beer in the bottle using SafAle F-2 to carbonate and make it more complex.

Castle Malting S.A.,
 94 rue de Mons,
 7970 Beloeil, Belgium
 T: +32 (0) 87 66 20 95
 info@castlemalting.com
 www.castlemalting.com

the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	86%	FG	1.80°P
-------------	-----	----	--------

Step 4: Cold Aging and Packaing

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.6 volumes of CO₂**. The beer is ready to package and drink. Enjoy!

***For refermentation in the bottle, add brewing sugar and SafAle F-2.**

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

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium

Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com

Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB