



# Belgian Malts that Make Your Beer So Special

## Blond Beer



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	80% // 17.6 kg
Château Melano	15% // 3.3 kg
Château Biscuit	5% // 1.1 kg

#### HOPS

Hallertau Tradition (5.5% aa)	23.5 IBU // 200 g
Saaz (3.5% aa)	1.5 IBU // 70 g

#### YEAST

SafAle T-58	65 g / hl
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#### SPICES

Coriander	100 gr
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ABV	6.5%	Color	26 EBC	Bitterness	25 IBU
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#### Description:

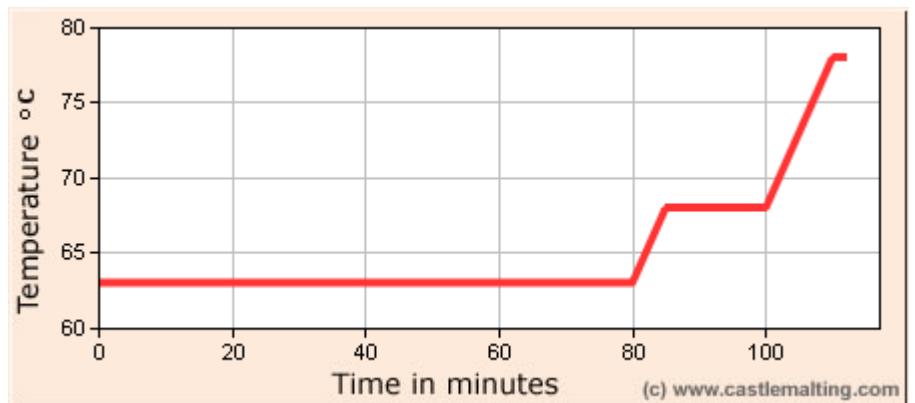
Incredible Belgian Blond Beer inspired on the iconic Leffe Blond. This beer has beautiful colors appealing to the eyes, a smooth and subtle malty taste, and a unique complex aroma provided by the balance of Belgian yeast aromas, herbal hops, and spices.

**Service:** Glass: Beer Pint Chalice  
Temperature: 4-7 °C

#### BREWER`S TIP

I suggest to referment this beer in the bottle using SafAle F-2 for carbonation. This may help you to extend the shelf life and avoid oxidation.

### Mashing Temperature



#### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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Mash-in at 63°C

Rest for 40min at 63°C

Rise to 68°C at 1°C/min. Rest for 15min at 68°C

Rise to 72°C at 1°C/min. Rest for 10min 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 150g of H Tradition.

Hop Addition 2: After 50min add 50g of H Tradition and 70g of Saaz.

Spices Addition: After 55min add 100g of Coriander.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.5°P	Efficiency	85%
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#### Step 3: Fermentation and Maturation

Cool down the wort to 18°C and pitch the yeast.

Ferment at 18°C for 2 days then rise to 22°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 the yeast. Drop the temperature to 2°C and rest for 10 days.

Attenuation	82%	FG	2.50°P
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#### Step 4: Cold Aging and Packaing

Cold age the beer at 0°C for 5 days, remove the residual yeast, and carbonate until **2.8 volumes of CO<sub>2</sub>**. 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](mailto: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

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