



# Belgian Malts that Make Your Beer So Special

## Blond Beer of Character - 2



## Beer recipe

### INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS, 100%	30 kg / hl
HOPS	
Perle	100 g / hl
Palisade	50 g / hl
YEAST	
Safbrew T-58	
SPICES	
Cinnamon	10g / hl
Star anise	3 g / hl

**Original gravity:** 16-17 ° PL

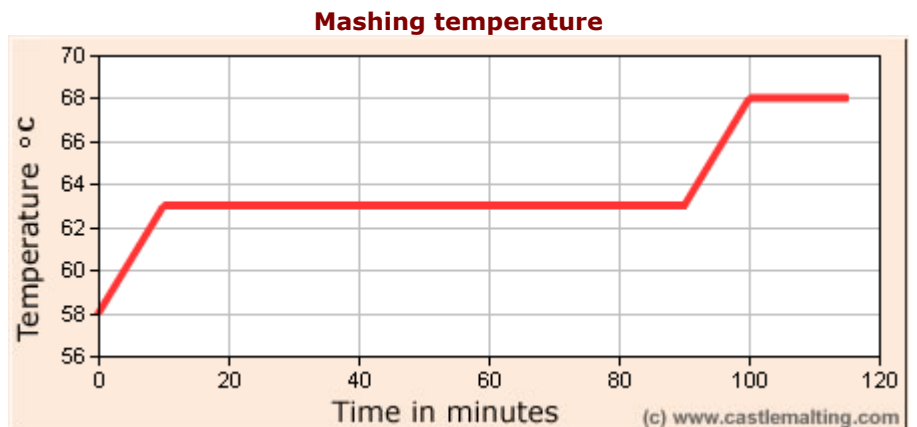
**Alcohol:** 8 %

**Colour:** 8 - 12 EBC

**Bitterness:** 25 - 30 IBU

### Description

Strong, spicy blonde beer with firm maltiness and a warming finish.



### Step 1: Mashing

- Mash in 75 liters of water (58°C)
- Rest at 63°C for 80 minutes
- Rest at 68°C for 15 minutes

### Step 2: Filtration

Separate the wort from the spent grain with water at 76°C

### Step 3: Boiling

Duration: 1hour

- After 10 minutes add Perle
- After 55 minutes add Palisade
- Add 10g/hl of cinnamon and 3g/hl of star anise
- Remove the trub

### Step 4: Cooling

### Step 5: Fermentation 28°C

### Step 6: Lagering 2 days at 12°C, then 2 weeks at 0-1°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](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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