



Belgian Malts that Make Your Beer So Special

Strong Belgian Blond Beer

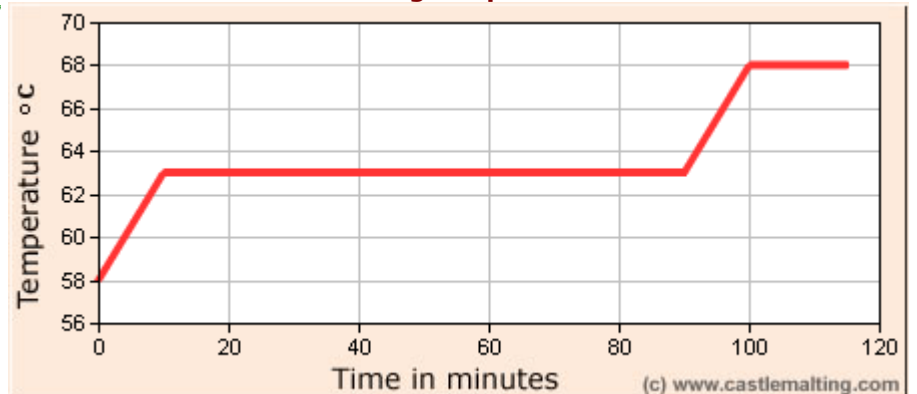


Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	25 - 30 kg / hl
Château Pale Ale	1.5 kg / hl
HOPS	
Saaz	100 g / hl
Hersbrucker (Hallertauer)	50 g / hl
YEAST	
Safbrew T-58	70 g / hl

Mashing temperature



Original gravity: 16-17 ° PL

Alcohol: 9 %

Colour: 8 - 12 EBC

Bitterness: 25 - 30 IBU

Description

A strong, slow-drinking beer with a nice character, exquisite aroma and a sublime taste.



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 2: Boiling

- Duration: 1hour
- After 15 minutes add Saaz;
 - After 55 minutes add Halertauer Aroma
- Remove the trub

Step 3: Fermentation at 25-28°C

Step 4: 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
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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