Belgian Malts that Make Your Beer So Special

Blond Beer of Character - 1

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Original gravity: 16-17 ^{o} PL

Alcohol: 8 %

Colour: 8 - 12 EBC

Bitterness: 25 - 30 IBU

Description
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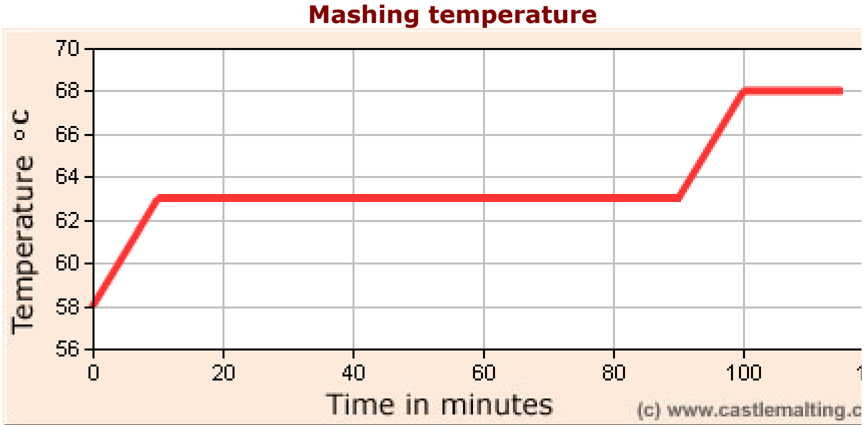
INGREDIENTS / HL

MALT	
Château Pilsen 2RS	27 - 30 kg /
Château Pale Ale	1.5 kg /
HOPS	
Saaz	100 g /
Hallertau Mittelfruh	50 g /
Cascade	10g /
YEAST	
Safbrew T-58	50 - 80 g /

Mashing temperature



Step1: 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 10 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

*During lagering, add 10g/hl of Cascade hops in a perforated bag for 1 week

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