Belgian Malts that Make Your Beer So Special

Blond Beer of Character - 2 □□ □□□

INGREDIENTS / HL

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
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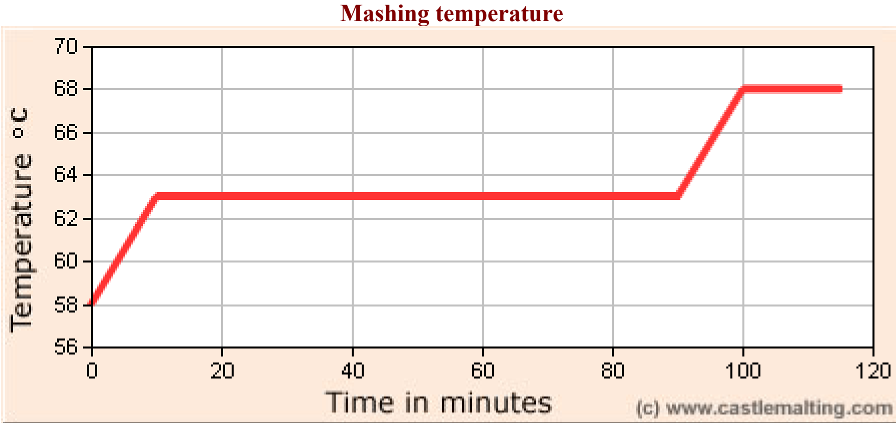
Mashing temperature



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 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

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