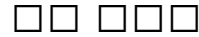




# Belgian Malts that Make Your Beer So Special

## Blonde Table Beer



**Original gravity:** 5-6 ° Plato

**Alcohol:** 2 %

### Description

Placeholder text for the beer description.



### INGREDIENTS / HL

#### MALT

Château Pilsen 2RS

Château Wheat Blanc

Château Oat

#### HOPS

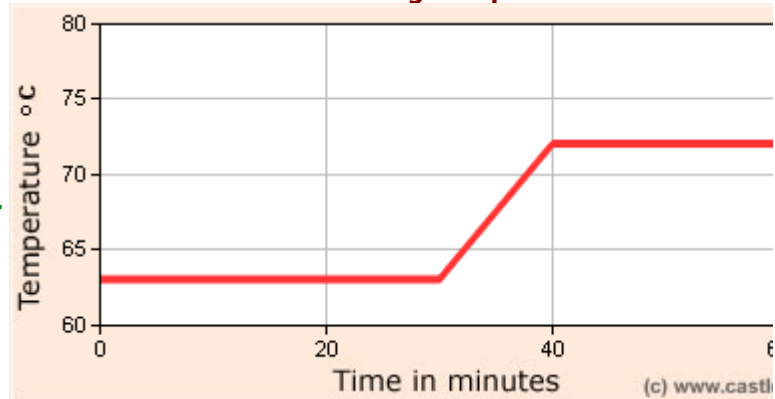
Magnum

Styrian Golding

#### YEAST

Safbrew T-58

### Mashing Temperature



#### Step 1: Mashing

Rest at 63°C for 50 minutes  
Rest at 72°C for 20 minutes  
Rest at 78°C for 2 minutes

#### Step 2: Filtration

Separate the wort from the spent grain with water at 75 - 78°C

#### Step 3: Boiling

Duration: 60 min  
After 15 minutes add Magnum  
After 50 min add Styrian Golding

#### Step 4: Cooling

**Step 5: Fermentation at 22°C**

Placeholder text for contact information or additional details.