Belgian Malts that Make Your Beer So Special

Castle Malting®

Spicy Blond Beer

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Original gravity: 18-20 ° PL

Alcohol: 8-9 %

Colour: 14- 16 EBC

Bitterness: 25 IBU

Description

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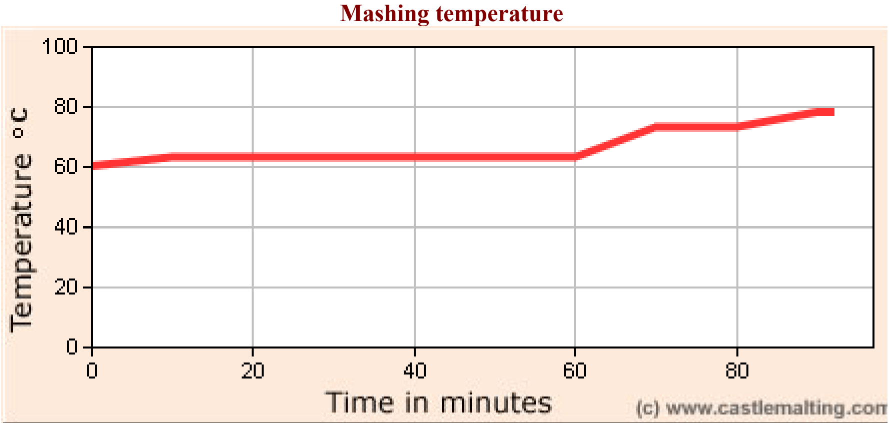
INGREDIENTS / HL

MALT	
Château Pilsen 2RS	25 kg / h
Château Biscuit	5 kg / h
HOPS	
Goldings	100 g / h
Palisade	50 g / h
YEAST	
Safbrew T-58	50-80 g / h
Safbrew F-2 (Second fermentation)	2.5-5 g / h
SPICES	
Cinnamon	26.2 g / h
Clove	1.05 g / h

Mashing temperature



Step1: Mashing
-Mash in 70 liters of water 60°C then gradually raise the temperature to 63°C
-Keep at 63°C for 50 minutes
-Raise the temperature to 73°C and keep at 10 minutes
-Raise the temperature to 78°C and keep during 2 minutes

Step 2: Filtration
Separate the wort from the spent grain with 40l of water at 78 °C

Step 3: Boiling
Duration: 1hour 30 minutes; the volume of wort declines by 8-10%
-After 15 minutes add halt of the hops
-10 minutes before the end of the boiling, add the rest of the hops, sugar, if necessary, and the spices.
-Remove the trub

Step 4: Cooling at 22-24 °C

Step 5: Fermentation 24-25 °C during 7 days

Step 6: Rest minimum 2 weeks at 0 - 4 °C

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