



# Belgian Malts that Make Your Beer So Special

## Spicy Blond Beer



**Original gravity:** 18-20 ° PL

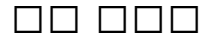
**Alcohol:** 8-9 %

**Colour:** 14- 16 EBC

**Bitterness:** 25 IBU

### Description

Spicy blond beer with a golden color and a white head of foam. It has a light, spicy flavor with a slight bitterness. The alcohol content is 8-9% and the original gravity is 18-20 ° PL. The color is 14-16 EBC and the bitterness is 25 IBU.



### INGREDIENTS / HL



Château Pilsen 2RS

Château Biscuit



Goldings

Palisade



Safbrew T-58

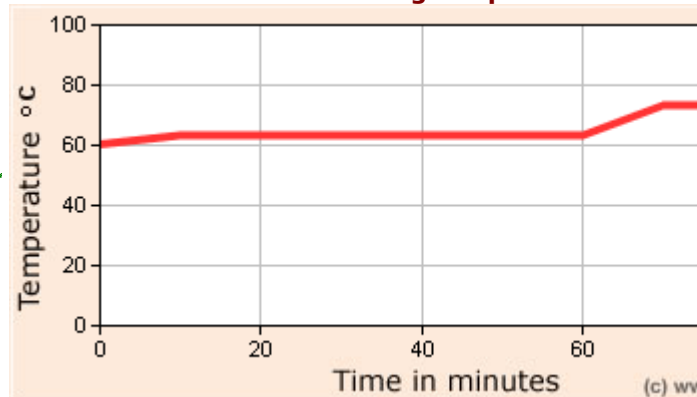
Safbrew F-2 (Second fermentation)



Cinnamon

Clove

### Mashing temperature



#### Step 1: 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

#### Step 3: Boiling

- Duration: 1hour 30 minutes; the volume of wort declines
- After 15 minutes add half 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

Castle Malting is a family business with a long tradition in the malting industry. We produce high quality malts for beer and whisky. Our malts are made from the best barley and malted in our own maltings. For more information, please contact us at info@castlemalting.com or visit our website at www.castlemalting.com. We are located at Rue de Mons 94, 7970 Beloeil, Belgium. Phone: +32 (0) 87 662095; Fax: +32 (0) 87 3522. VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB.

