



Belgian Malts that Make Your Beer So Special

Blonde Summer Beer

Image: Blond_summer_beer256x256.png

Original gravity: 13° Plato

Alcohol: 6 %

Colour: 8 - 12 EBC

Bitterness: 22-28 EBU

Description

Thirst quenching sweet beer. Little bitter with orangey, passion fruit, banana aromas.



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Beer recipe

INGREDIENTS / 100 litres

MALT

Château Pilsen 2RS	18 kg
Château Wheat Blanc®	1 kg
Château Cara Clair®	1 kg

HOPS

First Gold	75 g
Cascade	50 g
Motueka	50 g
Sorachi Ace	50 g

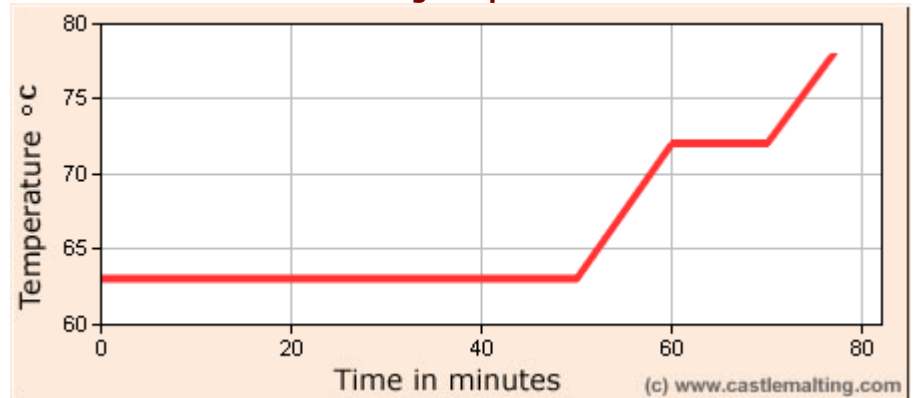
YEAST

SafAle BE-134	45 g
SafAle F2(refermentation)	2 g

SPICES

Bitter orange peels	40 g
Cumin	10 g

Mashing temperature



Step 1: Mashing

- Mash in 80 l of water at 68°C
- Rest at 63°C for 50 minutes
- Rest at 72°C for 10 minutes
- Rest at 78°C for 2 minutes

Step 2: Boiling

- Duration: 1 hour
- In 5 minutes add hop First Gold
- In 1 hour add the rest of the hops, the orange peel and the cumin

Step 3: Cooling down to 22°C

Step 4 : Fermentation Ferment at 23°C with SafAle BE-134

Step 5: Lagering:

Mature during 1 day at 12°C and 2 weeks at 2°C

Step 6:

Refermentation in the bottle with yeast SafAle F-2

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc. For further information & service please contact: info@castlemalting.com
Brewing is an experiment! Brew your own beer!
Send us your recipe, and we'll be pleased to publish it on our website

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