



Belgian Malts that Make Your Beer So Special

Blond Beer of Character - 1



Beer recipe

RECIPE FOR 100L

MALT

| | |
|----------------------|---------------|
| Château Pilsen 2RS | 38% // 9.1 kg |
| Château Pale Ale | 38% // 9.1 kg |
| Château Melano Light | 20% // 4.8 kg |
| Château Cara Blond | 4% // 1.0 kg |

HOPS

| | |
|--------------------------------|-------------------|
| Saaz (3.5% aa) | 21.5 IBU // 220 g |
| Hallertau Mittelfruh (4.5% aa) | 2.5 IBU // 90 g |
| Cascade (6.0% aa) | 1.0 IBU // 30 g |

YEAST

| | |
|-------------|------|
| SafAle T-58 | 80 g |
|-------------|------|

| | | | | | |
|-----|----|-------|--------|------------|--------|
| ABV | 7% | Color | 27 EBC | Bitterness | 25 IBU |
|-----|----|-------|--------|------------|--------|

Description

A blonde beer that has plenty of malt character and incredible flavours that will charm you.

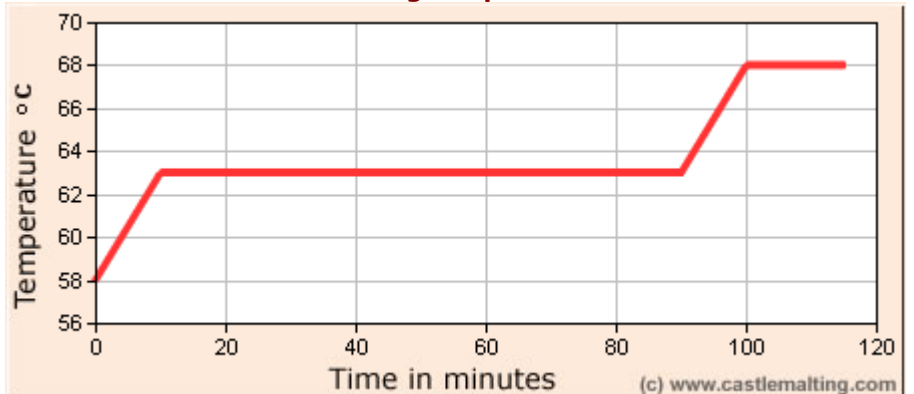
Service:

Glass: Tulip beer glass
Temperature: 4-8°C

BREWER`S TIP

You can explore the yeast potential in this recipe. As, POF+, this yeast can produce clove-like aromas. So, you can play with the Ester/4-VG ratio.

Mashing temperature



Step 1: Mashing

Mash-in and follow the profile below:

| | | | |
|----|-----|-----------|----------|
| pH | 5.3 | Mix Ratio | 2.5 L/kg |
|----|-----|-----------|----------|

Mash-in at 63°C. Rest for 40min at 63°C
 Rise to 68°C at 1°C/min. Rest for 20min at 68°C
 Rise to 72°C at 1°C/min
 Rest for 10min at 72°C and do the **Iodine Test**
 Rise to 78°C at 1°C/min
 Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

Boil for 75min.
 Hop addition 1: After 15min add Saaz.
 Hop Addition 2: After 65min add Hallertau Mitterlfruh.
 Hop Addition 3: After 70min add Cascade.
 Whirlpool to remove the trub

| | | | | | | | |
|------------|------|------------|------|----|--------|------------|-----|
| Total evap | 7.5% | Batch size | 100L | OG | 15.5°P | Efficiency | 85% |
|------------|------|------------|------|----|--------|------------|-----|

Step 3: Fermentation and Maturation Cool down the wort to 18°C and pitch the yeast. Ferment at 18°C for 2 days then rise to 22°C. Once the fermentation is done (FG reached and off flavours removed – about 7 days), drop the temperature to 8°C and rest for 1 day and then harvest the yeast. Drop the temperature to 2°C and rest for 10 days.

| | | | |
|-------------|-----|----|--------|
| Attenuation | 82% | FG | 2.80°P |
|-------------|-----|----|--------|

Step 4: Cold Aging and Packaging Cold age the beer for at 0°C for 5

days, remove the residual yeast and carbonate until 2.8 volumes of CO₂.
Beer is ready to package and drink. Enjoy! *For refermentation in the
bottle, add brewing sugar and SafAle F-2.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

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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