Belgian Malts that Make Your Beer So Special

Blond Rye Beer



ABV 8.5%	Color 11 EBC	Bitterness 25 EBU

Description
Pale yellow to gold in color, with a well-constructed white head. Bitterness tends to be moderate, to allow the often spicy and sour-like rye characteristics to pull through.

Service:
Glass: Tulip Glass

Temperature: 4-8 °C

BREWER`S TIP
Rye brings a unique spicy and crisp flavor to the beer, you can play with the percentage of it in the grain bill. But do not add more than 30%.

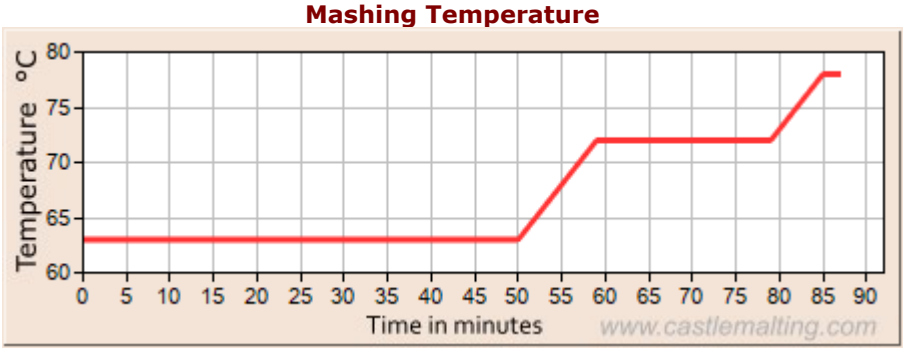
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: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

Beer recipe

RECIPE FOR 100L

MALT	
Château Pilsen 2RS	70% / 18.8 kg
Château Wheat Blanc	10% / 2.7 kg
Château Rye	20% / 5.4 kg
HOPS*	
Perle (8.0% aa)	12.5 IBU / 50 g
Cascade (6.0% aa)	8.8 IBU / 50 g
Amarillo (9.5% aa)	2.5 IBU / 50 g
Saaz (3.5% aa)	1.3 IBU / 50 g
YEAST	
SafAle BE-256	70 g

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 50min at 63°C

Rise to 72°C at 1°C/min

Rest for 20min 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 Perle and Cascade.

Hop Addition 2: After 60min add Saaz.

Hop Addition 3: After 70min add Amarillo.

Whirlpool to remove the trub

Total evap	7.5%	Batch size	100L	OG	17.5°P	Efficiency	85%

Step 3: Fermentation and Maturation Cool down the wort to 22°C and pitch the yeast. Ferment at 22°C for 2 days then rise to 25°C. Once the fermentation is done (FG reached and off-flavors 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	86%	FG	2.45°P

Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.8 volumes of CO2**. The beer is ready to package and drink. Enjoy!

*For refermentation in the bottle, add brewing sugar and SafAle F-2.