Belgian Malts that Make Your Beer So Special

Blonde Table Beer



ABV 2.0%	Color 4 EBC	Biterness 8 IBU

Description
The Blonde Table Beer pours a clear golden color with a small white head and a medium body. Has a moderate fruity and malty aroma with low volume of alcohol.

Service:
Glass: Flute glass

Temperature: 2-6°C

BREWER`S TIPS
Special attention to the fermentation to do not have off flavours due yeast autolysis as there is low fermentable sugars available in the wort.

Also, keep the carbonation level moderate to low for a better experience.

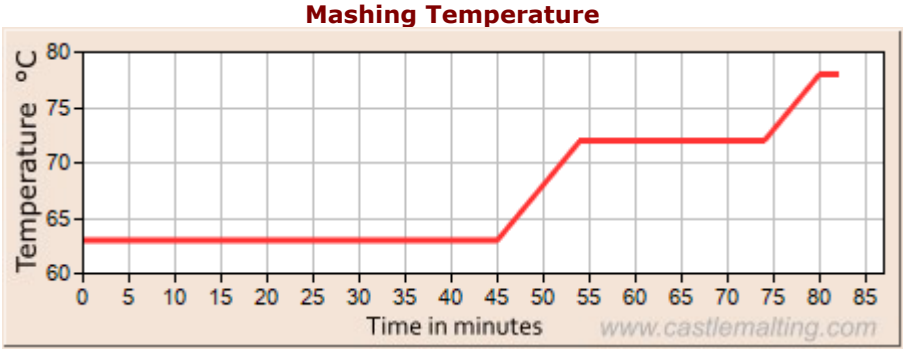
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: 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	80% / 6 kg
Château Wheat Blanc	13% / 1 kg
Château Oat	7% / 0.5 kg
HOPS	
Magnum (12.0% aa)	7.2 IBU / 20 g
Styrian Golding (4.0% aa)	0.8 IBU / 30 g
YEAST	
SafAle T-58	55 g

Mashing Temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg

Mash-in at 63°C

Rest for 45min 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 60min.

Hop addition 1: After 10min add Magnum.

Hop Addition 2: After 50min add Styrian Golding.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	5.5°P	Efficiency	93%

Step 3: Fermentation and Maturation
Cool down the wort to 18°C and pitch the yeast.

Ferment at 18°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	71%	FG	1.60°P

Step 4: Cold Aging and Packaging Cold age the beer at 0°C for 5 days, remove the residual yeast and carbonate until **2.5 volumes of CO2**. Beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.