



# Belgian Malts that Make Your Beer So Special

## Blond Beer of Character - 1



ABV 7%	Color 27 EBC	Bitterness 25 IBU
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### 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.

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](mailto: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	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

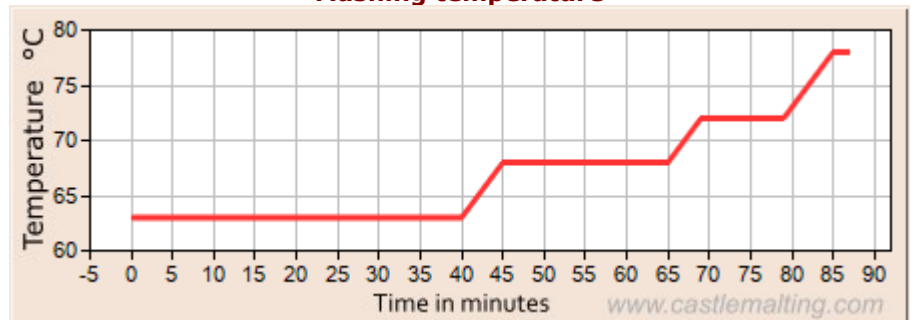
#### HOPS

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
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### Mashing temperature



### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.5 L/kg
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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%
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**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
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**Step 4: Cold Aging and Packaging** Cold age the beer at 0°C for 5 days, remove the residual yeast and carbonate until 2.8 volumes of CO<sub>2</sub>. Beer is ready to package and drink. Enjoy! \*For refermentation in the bottle, add brewing sugar and SafAle F-2.

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