Belgian Malts that Make Your Beer So Special

Blond Beer of Character - 2

Beer recipe



ABV 7%	Color 20 EBC	Bitterness 25 IBU

Description
Strong, spicy blonde beer with firm maltiness and a warming finish.

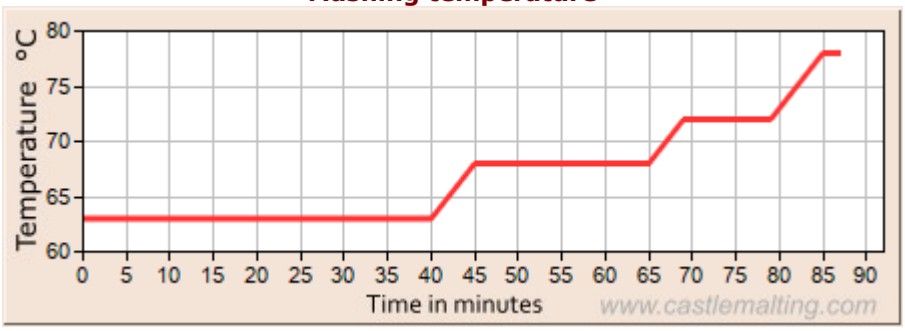
Service:
Glass: Tulip beer glass

Temperature: 4-8°C

RECIPE FOR 100L

MALT	
Château Pilsen 2RS	78% / 18.4 kg
Château Munich	20% / 4.7 kg
Château Cara Gold	2% / 0.5 kg
HOPS	
Perle (8.0% aa)	23 IBU / 100 g
Palisade (7.5% aa)	2 IBU / 50 g
YEAST	
SafAle T-58	80 g
SPICES	
Cinnamon	10 g
Star anise	3 g

Mashing temperature



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.

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 Perle.

Hop Addition 2: After 70min add Palisade

Spices Addition: After 70min add Cinnamon and Star Anise.

Whirlpool to remove the trub

Total	7.5%	Batch	100L	OG	15.5°P	Efficiency	85%

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

evap		size					

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-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	82%	FG	2.80°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.

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