Belgian Malts that Make Your Beer So Special

Blond Buckwheat Beer



ABV 6%	Color 12 EBC	Bitterness 25 IBU

Description
A blond beer with a delicate aroma, perfect for people who are sensitive to the gluten contained in barley and wheat.

Service:
Temperature: 4-6°C

BREWER`S TIP
This beer has a lower level of Gluten, but it's not Gluten Free.

Buckwheat has low diastatic power and extracts yield, this has to be taken into consideration when it is used to brew beer.

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	50% / 11.1 kg
Château Buckwheat	35% / 7.8 kg
Château Diastatic Malt	15% / 3.3 kg

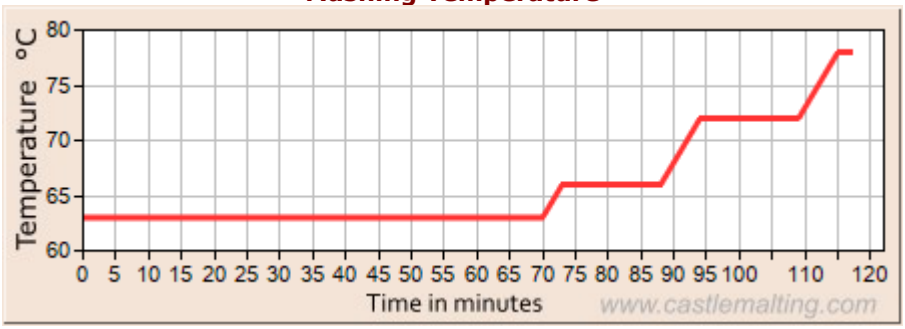
HOPS

Magnum (12.0% aa)	15 IBU / 50 g
Perle (8.0% aa)	3.8 IBU / 50 g
Polaris (20.0% aa)	6.3 IBU / 30 g

YEAST

SafAle BE-256	60 g

Mashing Temperature



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

pH	5.3	Mix Ratio	3.2 L/kg

Mash-in at 63°C

Rest for 70min at 63°C

Rise to 66°C at 1°C/min. Rest for 15min at 66°C

Rise to 72°C at 1°C/min

Rest for 15min 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 Magnum.

Hop Addition 2: After 55min add Perle and Polaris.

Whirlpool to remove the trub

Total evap	7.5%	Batch size	100L	OG	13.5°P	Efficiency	85%

Step 3: Fermentation and Maturation Cool down the wort to 16°C and pitch the yeast. Ferment at 16°C for 2 days then rise to 20°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 7 days.

Attenuation	80%	FG	2.65°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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