



Belgian Malts that Make Your Beer So Special

Spicy Blond Beer



Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	80% / 19 kg
Château Melano	15% / 3.6 kg
Château Biscuit	5% / 1.2 kg

HOPS

Goldings (6.0% aa)	22.5 IBU / 150 g
Palisade (7.5% aa)	2.5 IBU / 50 g

YEAST

SafAle T-58	70 g
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SPICES

Cinnamon	26 g
Clove	2 g

Mashing temperature



ABV 7%	Color 27 EBC	Bitterness 25 IBU
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Description

A moderate-strength special beer that has a subtle Belgian complexity, slightly sweet flavor, and dry finish. Pours an amber-golden color with a beautiful white head. Nice touch of cinnamon, clove, and yeast aromas as well as slight malt notes.

Service:

Glass: Beer Chalice
Temperature: 4-8°C

BREWER'S TIP

You can also add other spices to this recipe to make it even more complex.

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

Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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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 60min.
Hop addition 1: After 10min add Goldings.
Hop addition 2: After 50min add Palisade.
Spices addition: After 55min add spices.
Whirlpool to remove the trub

Total evap	6.0%	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-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	82%	FG	2.80°P
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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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