Belgian Malts that Make Your Beer So Special

Triple Blond

Beer recipe



ABV 9%	Color 15 EBC	Bitterness 32 IBU

Description
Strong blond beer, slightly gold. It imparts a malty aroma, a creamy mouthfeel, and a delicately sweet taste with a soft and moderate bitterness. Very balanced and complex. Reveals orangey, red fruity, malty, and floral flavors with a long, dry, and pleasantly bitter aftertaste.

Service:
Temperature: 4 - 8°C

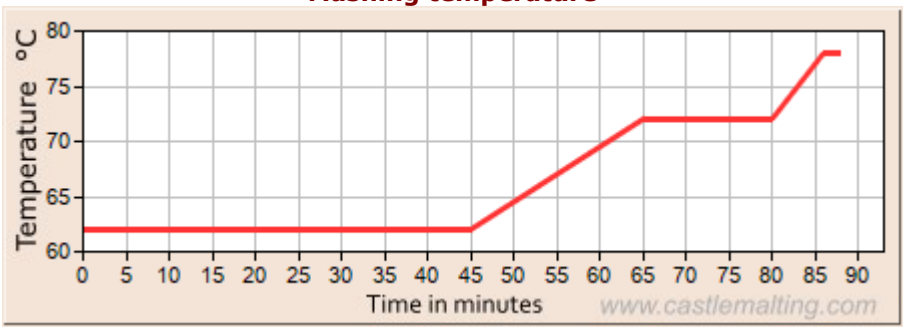
BREWER`S TIPS
Referment this beer in the bottle using SafAle F-2 to carbonate the beer and make it more complex.

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

RECIPE FOR 100L

MALT	
Château Pilsen 2RS	80% / 24.0 kg
Château Cara Blond®	10% / 3.0 kg
Château Cara Clair®	5% / 1.5 kg
Château Wheat Blanc	5% / 1.5 kg
HOPS	
Polaris (20.0% aa)	20.8 IBU / 35 g
Perle (8.0% aa)	3.2 IBU / 80 g
Cascade (6.0% aa)	3.2 IBU / 100 g
Mosaic (12.0% aa)	4.8 IBU / 80 g
YEAST	
SafAle BE-256	70 g
SUGAR	
Candy Sugar White	0.5 kg

Mashing temperature



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

pH	5.3	Mix Ratio	2.7 L/kg

Mash-in at 62°C

Rest for 45min at 62°C

Rise to 72°C at 0.5°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 Polaris.

Hop Addition 2: After 70min add Perle, Cascade, Mosaic and Candy

Sugar.

Whirlpool to remove the trub

Total evap	7.5%	Batch size	100L	OG	18.5°P	Efficiency	80%

Step 3: Fermentation and Maturation
Cooldown the wort to 22°C and pitch the yeast.

Ferment at 22°C for 2 days then rise to 25°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	88%	FG	2.2°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.