Belgian Malts that Make Your Beer So Special

Blond Summer Beer



ABV	Color	Bitterness
6.0%	8 EBC	25 IBU

Description
Thirst-quenching sweet beer. Little bitter with orange, passion fruit, and banana aromas.

Service:
Glass: Tulip Glass

Temperature: 4-8°C

BREWER`S TIPS
Referment this beer in the bottle using SafAle F-2 to carbonate 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

Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	89% / 17.4 kg
Château Wheat Blanc®	6% / 1.1 kg
Château Cara Clair®	6% / 1.1 kg

HOPS

First Gold (8.0% aa)	17.5 IBU / 80 g
Cascade (6.0% aa)	2.5 IBU / 80 g
Motueka (7.5% aa)	2.5 IBU / 60 g
Sorachi Ace (13.0% aa)	2.5 IBU / 40 g

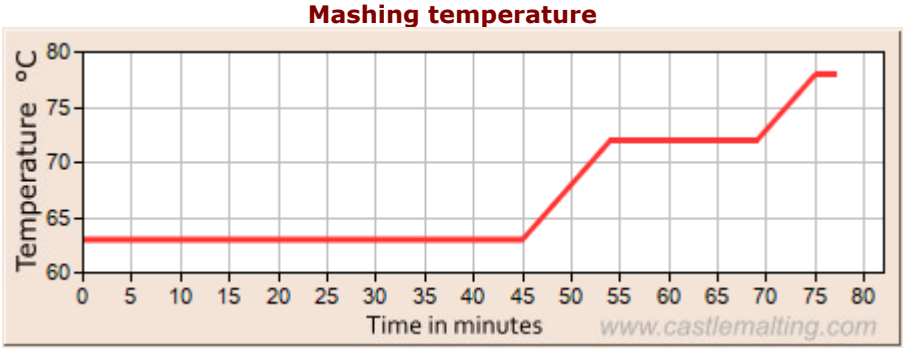
YEAST

SafAle BE-134	60 g

SPICES

Bitter orange peels	40 g
Cumin	10 g

Mashing temperature



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

pH	5.3	Mix Ratio	2.7 L/kg

Mash-in at 63°C

Rest for 45min at 63°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 60min.

Hop addition 1: After 10min add First Gold.

Hop addition 2: After 55min add Cascade, Motueka, and Sorachi Ace.

Spices addition: At the end of the boil add Bitter Orange Peels and

Cumin.

Whirlpool to remove the trub

Total evap	Batch size	OG	Efficiency
6.0%	100L	13°P	85%

Step 3: Fermentation and Maturation Cool down the wort to 22°C and pitch the yeast. Ferment at 22°C for 2 days then rise to 24°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	86%	FG	1.80°P

Step 4: Cold Aging and Packaging
Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.6 volumes of CO2**. The beer is ready to package and drink. Enjoy!

*For refermentation in the bottle, add brewing sugar and SafAle F-2.