



# Belgian Malts that Make Your Beer So Special

## Blond Summer Beer



ABV 6.0%	Color 8 EBC	Bitterness 25 IBU
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### 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](mailto: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

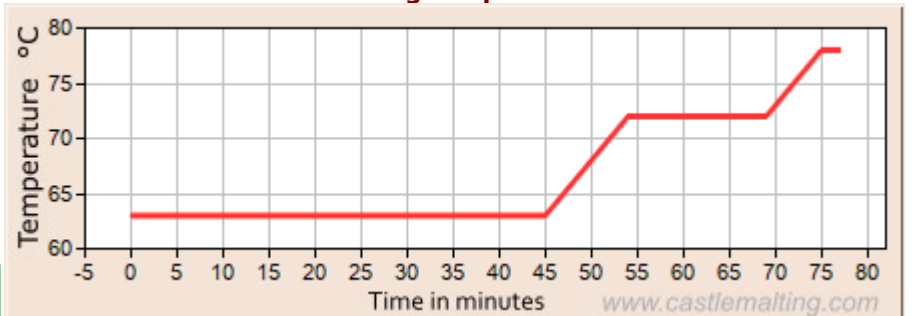
#### YEAST

SafAle BE-134	60 g
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#### 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
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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 6.0%	Batch size 100L	OG 13°P	Efficiency 85%
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**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	
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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 **2.6 volumes of CO<sub>2</sub>**. 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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