Belgian Malts that Make Your Beer So Special

Blond Beer



ABV 6.5%	Color 26 EBC	Bitterness 25 IBU

Description:
Incredible Belgian Blond Beer inspired on the iconic Leffe Blond. This beer has beautiful colors appealing to the eyes, a smooth and subtle malty taste, and a unique complex aroma provided by the balance of Belgian yeast aromas, herbal hops, and spices.

Service: Glass: Beer Pint Chalice
Temperature: 4-7 °C

BREWER`S TIP
I suggest to referment this beer in the bottle using SafAle F-2 for carbonation. This may help you to extend the shelf life and avoid oxidation.

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	80% / 17.6 kg
Château Melano	15% / 3.3 kg
Château Biscuit	5% / 1.1 kg
HOPS	
Hallertau Tradition (5.5% aa)	23.5 IBU / 200 g
Saaz (3.5% aa)	1.5 IBU / 70 g
YEAST	
SafAle T-58	65 g / hl
SPICES	
Coriander	100 gr

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 40min at 63°C

Rise to 68°C at 1°C/min. Rest for 15min at 68°C

Rise to 72°C at 1°C/min. Rest for 10min 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 150g of H Tradition.

Hop Addition 2: After 50min add 50g of H Tradition and 70g of Saaz.

Spices Addition: After 55min add 100g of Coriander.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.5°P	Efficiency	85%

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 10 days.

Attenuation	82%	FG	2.50°P

Step 4: Cold Aging and Packaging
Cold age the beer at 0°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.