



Belgian Malts that Make Your Beer So Special

Belgian Blond Ale



Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	79.0% / 20.7 kg
Château Abbey®	15.0% / 3.9 kg
Château Cara Blond®	5.0% / 1.3 kg
Château Special Belgium®	1.0% / 0.3 kg

HOPS

Magnum (12.0% AA)	75 g
Styrian Golding (4.0% AA)	75 g
Hallertau Mittelfruh (4.5% AA)	75 g

YEAST

SafAle T-58	80 g
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ABV 7.0%

Color 22
EBC

Bitterness*
28 IBU

Description

Recipe for a typical Belgian Blond Ale. Golden coloured beer, slightly malty, with light caramel notes and high complexity brought by the Belgian yeast. During fermentation, the yeast shows all its power: moderate-high extract attenuation and high production of aromas, such as fruity esters and spicy phenolics, typical of a Belgian blond. During the tasting, this beer has a dry finish, always asking for another sip.

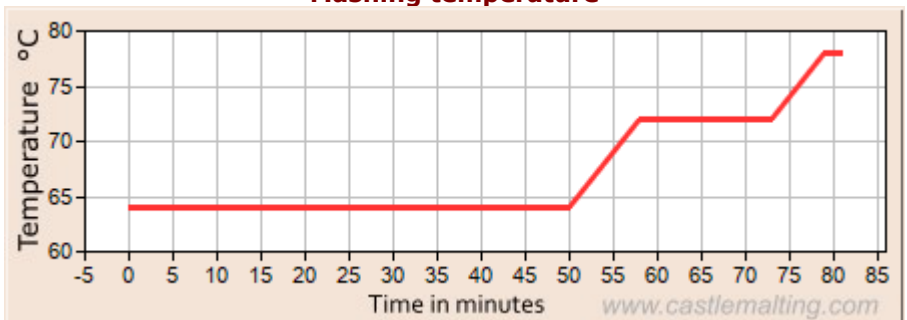
*The bitterness depends on the alpha acid content of hops, boiling conditions and other parameters.

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

Mashing temperature



Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.5 L/kg
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Mash-in at 64°C.

Rest for 50min at 64°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 75min. Hop addition 1: After 15min add Nugget.

Hop Addition 2: After 70min add Styrian Golding and H Mittelfruh.

Whirlpool to remove the trub

Total evap	7.5%	Batch size	100L	OG	15.3°P	Efficiency	80%
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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 flavours 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	80%	FG	3.00°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 **5.1 g/L of CO₂**. The beer is ready for packaging and drinking. Enjoy!

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

