



Belgian Malts that Make Your Beer So Special

Blond Beer of Character – 1



Original gravity: 16-17 ° PL

Alcohol: 8 %

Colour: 8 – 12 EBC

Bitterness: 25 – 30 IBU

Description



info@castlemalting.com

INGREDIENTS / HL



MALT

Ch teau Pilsen 2RS

27 – 30 kg /

Ch teau Pale Ale

1.5 kg /



HOPS

Saaz

100 g /

Hallertau Mittelfruh

50 g /

Cascade

10g /

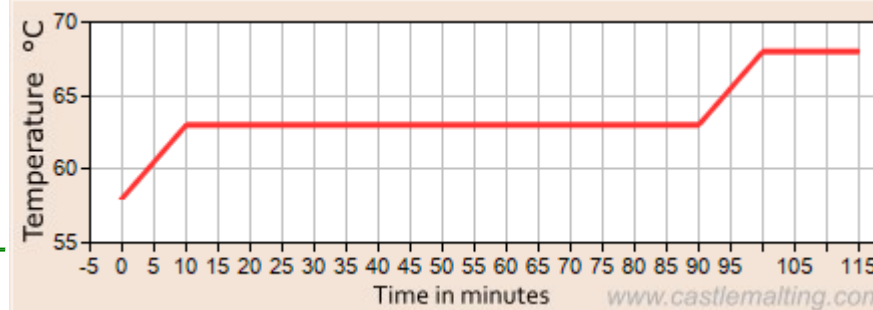


YEAST

Safbrew T-58

50 – 80 g /

Mashing temperature



Step 1: Mashing

- Mash in 75 liters of water (58°C)
- Rest at 63°C for 80 minutes
- Rest at 68°C for 15 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 76°C

Step 2: Boiling

- Duration: 1hour
- After 10 minutes add Saaz;
- After 55 minutes add Halertauer Aroma
- Remove the trub

Step 3: Fermentation at 25-28°C

Step 4: Lagering 2 days at 12°C, then 2 weeks at 0-1°C

*During lagering, add 10g/hl of Cascade hops in a perforated bag for 1 week