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



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INGREDIENTS / HL



MALT

Ch teau Pilsen 2RS	27 - 30 kg /
Ch teau Pale Ale	1.5 kg /



HOPS

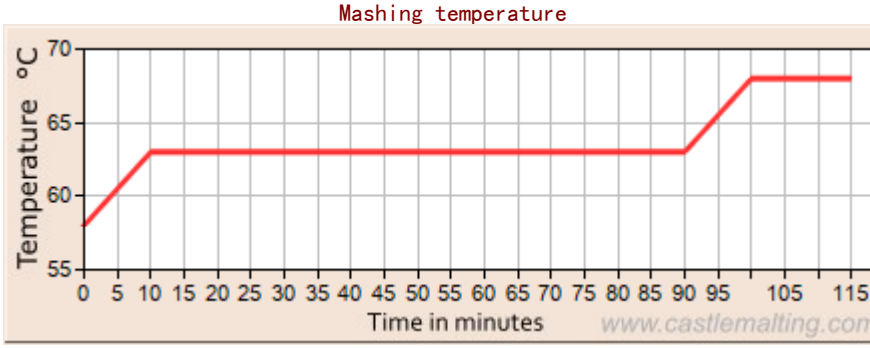
Saaz	100 g /
Hallertau Mittelfruh	50 g /
Cascade	10g /



YEAST

Safbrew T-58	50 - 80 g /

Mashing temperature



Step1: 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