Belgian Malts that Make Your Beer So Special

Blond Beer of Character - 2



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, 100% — 30 kg / hl



HOPS

Perle — 100 g / hl

Palisade — 50 g / hl



YEAST

Safbrew T-58

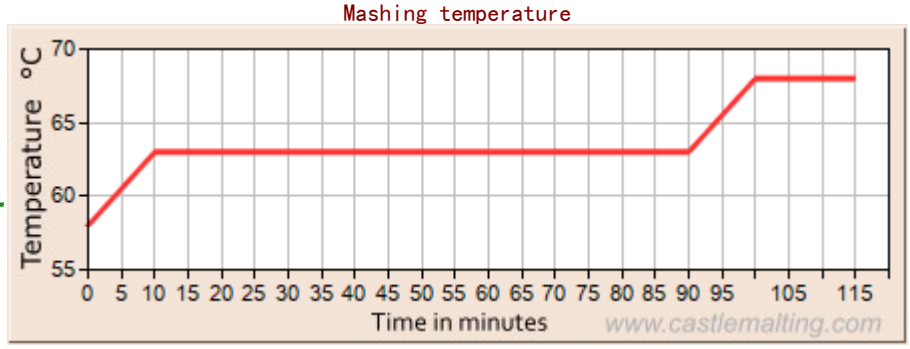


SPICES

Cinnamon — 10g / hl

Star anise — 3 g / hl

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 3: Boiling
Duration: 1hour

-After 10 minutes add Perle

-After 55 minutes add Palisade

-Add 10g/hl of cinnamon and 3g/hl of star anise

-Remove the trub

Step 4: Cooling

Step 5: Fermentation 28°C

Step 6: Lagering 2 days at 12°C, then 2 weeks at 0-1°C