



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

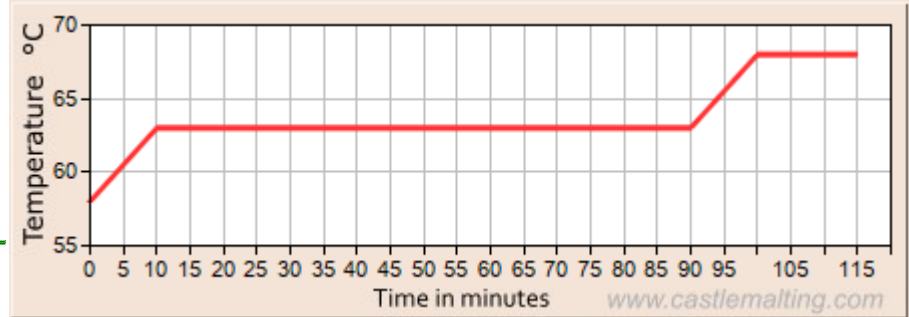


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INGREDIENTS / HL

MALT	
Château 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



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 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