Belgian Malts that Make Your Beer So Special

Spicy Blond Beer



Original gravity: 18-20 ° PL

Alcohol: 8-9 %

Colour: 14- 16 EBC

Bitterness: 25 IBU

Description

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INGREDIENTS / HL



MALT

Ch teau Pilsen 2RS

Ch teau Biscuit



HOPS

Goldings

Palisade



YEAST

Safbrew T-58

Safbrew F-2 (Second fermentation)

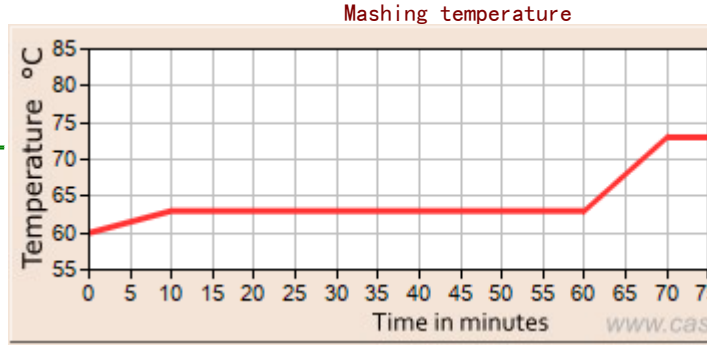


SPICES

Cinnamon

Clove

Mashing temperature



Step1: Mashing
-Mash in 70 liters of water 60°C then gradually raise the 63°C

-Keep at 63°C for 50 minutes

-Raise the temperature to 73°C and keep at 10 minutes

-Raise the temperature to 78°C and keep during 2 minutes

Step 2: Filtration
Separate the wort from the spent grain with 40l of water a

Step 3: Boiling
Duration: 1hour 30 minutes; the volume of wort declines by

-After 15 minutes add halt of the hops

-10 minutes before the end of the boiling, add the rest of sugar, if necessary, and the spices.

-Remove the trub

Step 4: Cooling at 22-24 °C

Step 5: Fermentation 24-25 °C during 7 days

Step 6: Rest minimum 2 weeks at 0 - 4 ° C



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