Belgian Malts that Make Your Beer So Special

# Blond Buckwheat Beer



Alcohol: 6 %

Description

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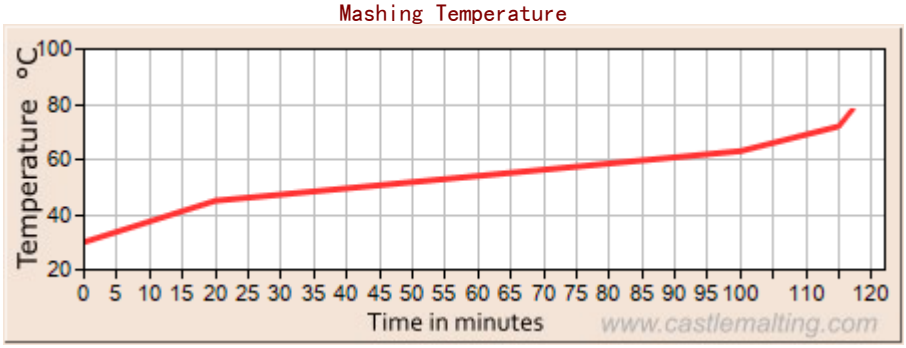
Note
The diastatic power of Ch teau Buckwheat Malt is too low to use it at 100% rate of the malt mix. Therefore, it is advisable to include Pilsen malt into the mash. In the European Union a "gluten free" beer is considered a beer with less than 20 ppm of gluten.




INGREDIENTS / HL

| MALT | |
|---|---|
| Ch teau Pilsen 2RS | 18 kg / hl |
| Ch teau Buckwheat | 10 kg / hl |
| **HOPS** | |
| Magnum | 50 g / hl |
| Perle | 50 g / hl |
| Polaris | 30 g / hl |
| **YEAST** | |
| Safbrew BE 256 (Abbaye) | 60 g / hl |

Mashing Temperature




Step 1: Mashing
-Mash at 45°C : 20 minutes

-Rest at 63°C : 80 minutes

-Rest at 72°C : 15 minutes

-Rest at 78°C : 2 minutes

Step 2: Boiling
Duration: 1hour 15 minutes

-After 10 minutes add Magnum;

-After 55 minutes add Perle and Polaris.

-Remove the trub

Step 3: Cooling

Step 4: Fermentation 25-26°C

Step 5: Lagering 1 day at 12°C, and 2 weeks at 0-1°C

info@castlemalting.com