



# Belgian Malts that Make Your Beer So Special

## Belgian Blonde Beer



## Beer recipe

### RECIPE FOR 100L

| MALT                          |                  |
|-------------------------------|------------------|
| Château Pilsen 2RS            | 80% // 18.7 kg   |
| Château Cara Blond®           | 20% // 4.7 kg    |
| HOPS                          |                  |
| Magnum (12.0% aa)             | 22.5 IBU // 70 g |
| Hallertau Tradition (5.5% aa) | 2.5 IBU // 90 g  |
| YEAST                         |                  |
| SafAle T-58                   | 80 g             |

|     |      |       |        |            |        |
|-----|------|-------|--------|------------|--------|
| ABV | 6.5% | Color | 13 EBC | Bitterness | 25 IBU |
|-----|------|-------|--------|------------|--------|

### Description

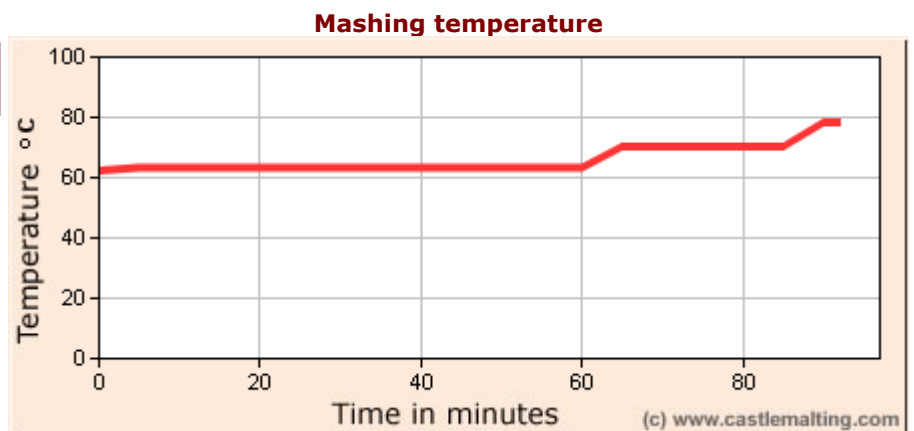
Dense beer with a rich taste, long aftertaste, and, as a rule, low carbonation. Unlike the majority of other beers, Belgian Blond Beer is served cooled to just 6-10°C.

### Service:

Glass: Tulip Glass  
Temperature: 6-10°C

### BREWER'S TIPS

The success of this recipe relies on the good control of the fermentation and maturation temperatures.



### Step 1: Mashing

Mash-in and follow the profile below:

|    |     |           |          |
|----|-----|-----------|----------|
| pH | 5.3 | Mix Ratio | 2.7 L/kg |
|----|-----|-----------|----------|

Mash-in at 63°C  
Rest for 60min at 63°C  
Rise to 72°C at 1°C/min  
Rest for 20min at 72°C and do the **Iodine Test**  
Rise to 78°C at 1°C/min  
Rest for 2min at 78°C to  **mash out**

Once the mash is done, filter and sparge with water at 78°C

### Step 2: Boiling

Boil for 60min.  
Hop addition 1: After 10min add Magnum.  
Hop Addition 2: After 55min add H Tradition.  
Whirlpool to remove the trub

|            |      |            |      |    |        |            |     |
|------------|------|------------|------|----|--------|------------|-----|
| Total evap | 6.0% | Batch size | 100L | OG | 15.0°P | Efficiency | 85% |
|------------|------|------------|------|----|--------|------------|-----|

### Step 3: Fermentation and Maturation

Cool down the wort to 16°C and pitch the yeast.  
Ferment at 16°C for 2 days then rise to 20°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 10 days.

|             |     |    |        |
|-------------|-----|----|--------|
| Attenuation | 77% | FG | 3.40°P |
|-------------|-----|----|--------|

**Step 4: Cold Aging and Packaging** Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.4 volumes of CO2**. The beer is ready to package and drink. Enjoy! \*For refermentation in the bottle, add brewing sugar and SafAle F-2.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

For further information & service please contact: [info@castlemalting.com](mailto:info@castlemalting.com)  
Brewing is an experiment! Brew your own beer!  
Send us your recipe, and we'll be pleased to publish it on our website

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