



# Belgian Malts that Make Your Beer So Special

## Blond Rye Beer



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	70% // 18.8 kg
Château Wheat Blanc	10% // 2.7 kg
Château Rye	20% // 5.4 kg

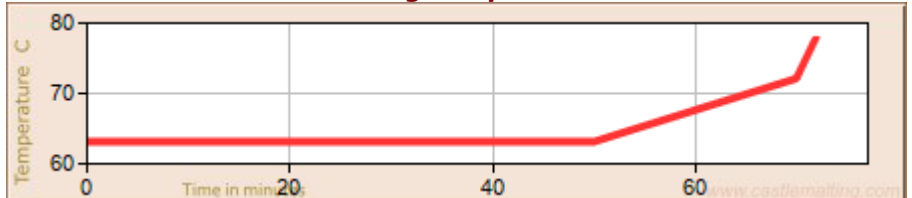
#### HOPS\*

Perle (8.0% aa)	12.5 IBU // 50 g
Cascade (6.0% aa)	8.8 IBU // 50 g
Amarillo (9.5% aa)	2.5 IBU // 50 g
Saaz (3.5% aa)	1.3 IBU // 50 g

#### YEAST

SafAle BE-256	70 g
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#### Mashing Temperature



ABV	8.5%	Color	11 EBC	Bitterness	25 EBU
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#### Description

Pale yellow to gold in color, with a well-constructed white head. Bitterness tends to be moderate, to allow the often spicy and sour-like rye characteristics to pull through.

#### Service:

Glass: Tulip Glass  
Temperature: 4-8 °C

#### BREWER'S TIP

Rye brings a unique spicy and crisp flavor to the beer, you can play with the percentage of it in the grain bill. But do not add more than 30%.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

For further information & service please contact: 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

#### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.5 L/kg
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Mash-in at 63°C  
Rest for 50min 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 75min.  
Hop addition 1: After 15min add Perle and Cascade.  
Hop Addition 2: After 60min add Saaz.  
Hop Addition 2: After 70min add Amarillo.  
Whirlpool to remove the trub

Total evap	7.5%	Batch size	100L	OG	17.5°P	Efficiency	85%
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**Step 3: Fermentation and Maturation** Cool down the wort to 22°C and pitch the yeast. Ferment at 22°C for 2 days then rise to 25°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	86%	FG	2.45°P
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#### Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.8 volumes of CO2**. The beer is ready to package and drink. Enjoy!

\*For refermentation in the bottle, add brewing sugar and SafAle F-2.