



Belgian Malts that Make Your Beer So Special

Strong Belgian Blond Beer



| | | |
|----------|--------------|-------------------|
| ABV 9.0% | Color 22 EBC | Bitterness 28 IBU |
|----------|--------------|-------------------|

Description

A strong, slow-drinking beer with a nice character, exquisite aroma, and a sublime taste.

Service:

Glass: Goblet
Temperature: 4-8°C

BREWER'S TIP

We suggest refermenting this beer in the bottle to keep its freshness and bring extra complexity.

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

Beer recipe

RECIPE FOR 100L

MALT

| | |
|----------------------|--------------|
| Château Pilsen 2RS | 58% / 18 kg |
| Château Pale Ale | 30% / 9.3 kg |
| Château Melano Light | 10% / 3.1 kg |
| Château Cara Clair | 2% / 0.6 kg |

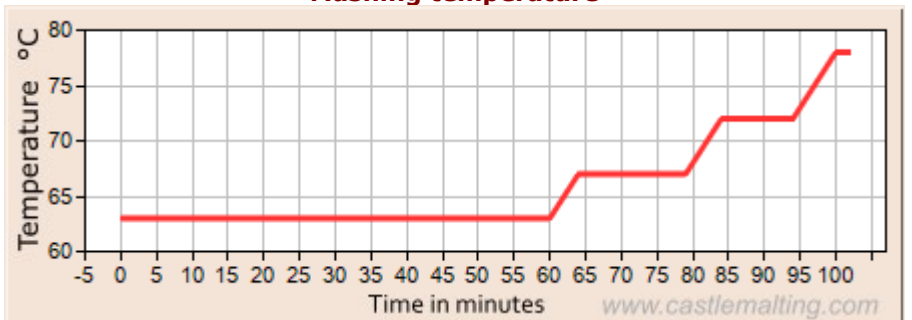
HOPS

| | |
|-----------------------------------|-----------------|
| Magnum (12.0% aa) | 25.8 IBU / 80 g |
| Hallertauer Hersbrucker (3.5% aa) | 2.2 IBU / 100 g |

YEAST

| | |
|-------------|------|
| SafAle T-58 | 80 g |
|-------------|------|

Mashing temperature



Step 1: Mashing

Mash-in and follow the profile below:

| | | | |
|----|-----|-----------|----------|
| pH | 5.3 | Mix Ratio | 2.5 L/kg |
|----|-----|-----------|----------|

Mash-in at 63°C
Rest for 60min at 63°C
Rise to 67°C at 1°C/min. Rest for 15min at 67°C
Rise to 72°C at 1°C/min
Rest for 10min 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 90min.
Hop addition 1: After 30min add Magnum.
Hop Addition 2: After 80min add Hallertauer Hersbrucker.
Whirlpool to remove the trub

| | | | | | | | |
|------------|------|------------|------|----|--------|------------|-----|
| Total evap | 9.0% | Batch size | 100L | OG | 18.5°P | Efficiency | 80% |
|------------|------|------------|------|----|--------|------------|-----|

Step 3: Fermentation and Maturation Cool down the wort to 18°C and pitch the yeast. Ferment at 18°C for 2 days then rise to 22°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 4°C and rest for 10 days.

| | | | |
|-------------|-----|----|--------|
| Attenuation | 84% | FG | 3.00°P |
|-------------|-----|----|--------|

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.8 volumes of CO2**. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.

