Belgian Malts that Make Your Beer So Special

Blonde Table Beer

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Original gravity: 5-6 ° Plato

Alcohol: 2 %

Description
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INGREDIENTS / HL

MALT

- Ch□teau Pilsen 2RS
- Ch□teau Wheat Blanc
- Ch□teau Oat

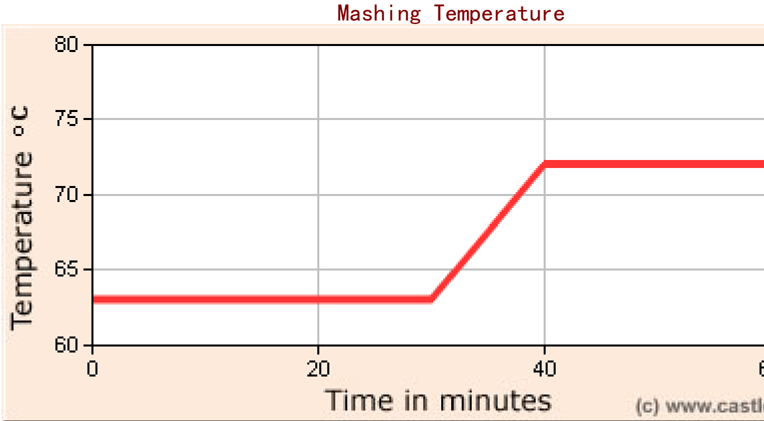
HOPS

- Magnum
- Styrian Golding

YEAST

- Safbrew T-58 60

Mashing Temperature



Step 1: Mashing
Rest at 63° C for 50 minutes
Rest at 72° C for 20 minutes
Rest at 78° C for 2 minutes

Step 2: Filtration
Separate the wort from the spent grain with water at 75 - 78° C

Step 3: Boiling
Duration: 60 min
After 15 minutes add Magnum
After 50 min add Styrian Golding

Step 4: Cooling

Step 5: Fermentation at 22° C

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