



Belgian Malts that Make Your Beer So Special

Blond Beer



Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	80% / 17.6 kg
Château Melano	15% / 3.3 kg
Château Biscuit	5% / 1.1 kg

HOPS

Hallertau Tradition (5.5% aa)	23.5 IBU / 200 g
Saaz (3.5% aa)	1.5 IBU / 70 g

YEAST

SafAle T-58	65 g / hl
-------------	-----------

SPICES

Coriander	100 gr
-----------	--------

ABV 6.5%

Color 26
EBC

Bitterness
25 IBU

Description:

Incredible Belgian Blond Beer inspired on the iconic Leffe Blond. This beer has beautiful colors appealing to the eyes, a smooth and subtle malty taste, and a unique complex aroma provided by the balance of Belgian yeast aromas, herbal hops, and spices.

Service: Glass: Beer Pint Chalice
Temperature: 4-7 °C

BREWER'S TIP

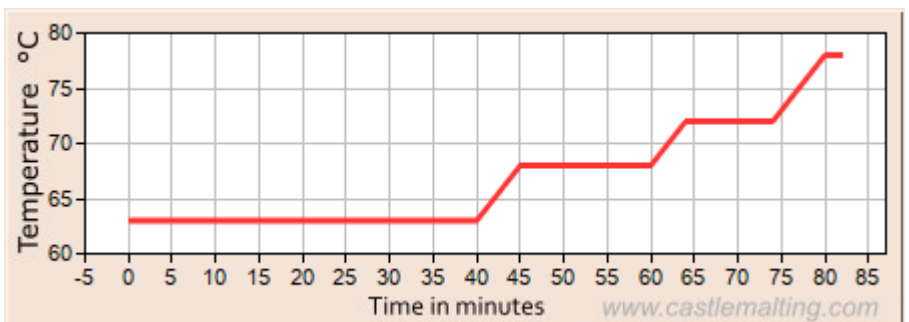
I suggest to referment this beer in the bottle using SafAle F-2 for carbonation. This may help you to extend the shelf life and avoid oxidation.

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

Mashing Temperature



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 40min at 63°C

Rise to 68°C at 1°C/min. Rest for 15min at 68°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 60min.

Hop addition 1: After 10min add 150g of H Tradition.

Hop Addition 2: After 50min add 50g of H Tradition and 70g of Saaz.

Spices Addition: After 55min add 100g of Coriander.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.5°P	Efficiency	85%
------------	------	------------	------	----	--------	------------	-----

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 2°C and rest for 10 days.

Attenuation	82%	FG	2.50°P
-------------	-----	----	--------

Step 4: Cold Aging and Packaging

Cold age the beer at 0°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.

La Malterie du Château SA (Castle Malting);

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com

Registered Tournai 79754; VAT: BE0455013439; Agence ING Les Trois Canaux, Rue De Tournai 130, 7972 - Quevaucamps, Belgium

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB