

Belgian Malts that Make Your Beer So Special

Blond Beer of Character - 1

Beer recipe





indiceptents / the (1 nectonale = 100 nales)		
	MALT	
Château Pilsen 2RS		27 - 30 kg / hl
Château Pale Ale		1.5 kg / hl
	HOPS	
Saaz		100 g / hl
Hallertau Mittelfruh		50 g / hl
Cascade		10g / hl
	YEAST	
Safbrew T-58		50 - 80 g / hl

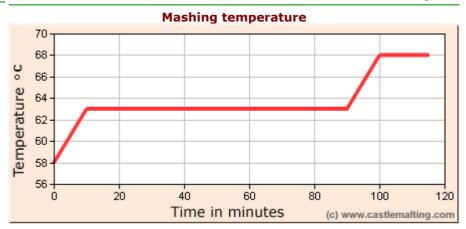
Original	gravity:	16-17 ^o PL
----------	----------	-----------------------

Alcohol: 8 %
Colour: 8 - 12 EBC
Bitterness: 25 - 30 IBU

Description

An above average blonde beer that has plenty of malt character and exquisite flavors that will charm you.





Step1: Mashing

- -Mash in 75 liters of water (58°C)
- -Rest at 63°C for 80 minutes
- -Rest at 68°C for 15 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 76°C

Step 2: Boiling

Duration: 1hour

- -After 10 minutes add Saaz;
- -After 55 minutes add Halertauer Aroma

Remove the trub

Step 3: Fermentation at 25-28°C

Step 4: Lagering 2 days at 12°C, then 2 weeks at 0-1°C

*During lagering, add 10g/hl of Cascade hops in a perforated bag for 1 week

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

Brewing is an experiment! Brew your own beer!

Send us your recipe, and we'll be pleased to publish it on our website