



Belgian Malts that Make Your Beer So Special

Blonde Table Beer



Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

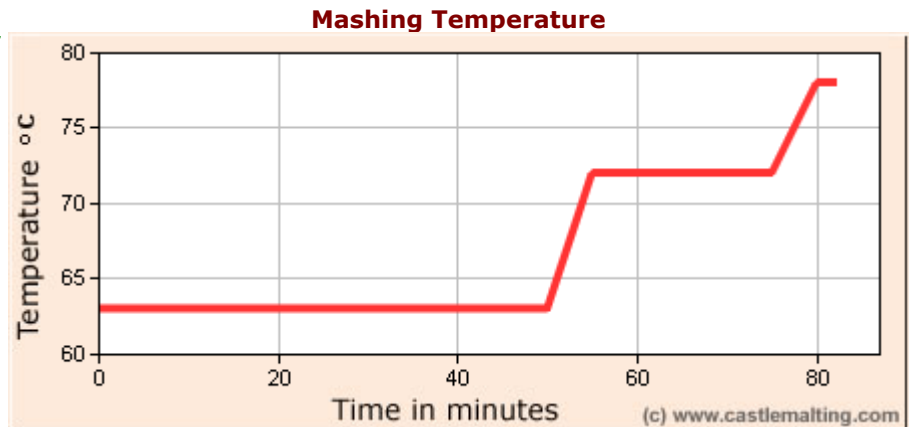
MALT	
Château Pilsen 2RS	8 kg / hl
Château Wheat Blanc	2 kg / hl
Château Oat	1 kg / hl
HOPS	
Magnum	20 g / hl
Styrian Golding	20 g / hl
YEAST	
Safbrew T-58	60-70 g / hl

Original gravity: 5-6 ° Plato

Alcohol: 2 %

Description

The Blonde Table Beer pours a clear golden color with a small white head and a medium body. Has a moderate fruity and malty aroma. It contains a low volume of alcohol.



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

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

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