

Affligem Blond Style

Beer Recipe



Original gravity: 14°Plato

Alcohol: 6.5%

Description

Balanced and refreshing. A dense head sits atop a bright, golden body of beer. As the smooth taste of the first sip settles, the roundness of tropical fruit leads to a refreshing finish. On swirling, strong notes of banana, yeasty spice and a hoppy aroma flow freely.



INGREDIENTS / 100 L



MALT

| | |
|--------------------|-------|
| Château Pilsen 2RS | 18 kg |
| Château Cara Clair | 2 kg |



HOPS

| | |
|--------|------|
| Magnum | 35 g |
| Aramis | 30 g |
| Saaz | 30 g |
| Perle | 20 g |



YEAST

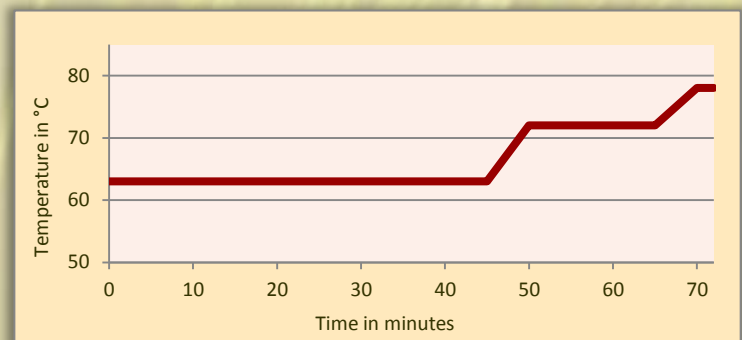
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|---------------|------|
| SafAle BE-256 | 50 g |
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SPICES

| | |
|----------|------|
| Cinnamon | 30 g |
|----------|------|

Mashing Temperature



Step 1: Mashing

- Mash at 63°C
- Rest at 63°C for 45 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes

Step 2: Filtration

- Separate the wort from the spent grain by water at 75°C

Step 3: Boiling

- Duration: 75 minutes
- add Magnum 5 minutes after reaching boiling
- add aromatic hops after 70 minutes

Step 4: Fermentation: 22°C

Step 5: Lagering: at 2°C

This recipe is provided by Castle Malting®. A successful result cannot be guaranteed. Some modifications may be required to meet the specific characteristics of ingredients and the specific technological conditions of the brewery. For further information & service please contact: info@castlemalting.com