



Belgian Malts that Make Your Beer So Special

Belgian Blonde Beer



Original gravity: 15 – 16 ° PL

Alcohol: 6 – 7 %

Colour: 8 – 12 EBC

Bitterness: 26 – 29 IBU

Description

6-12° C



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INGREDIENTS / HL



MALT

Château Pilsen 2RS, 100%

25 – 30 kg / hl



HOPS

Saaz

100 g / hl

Tradition

50 g / hl

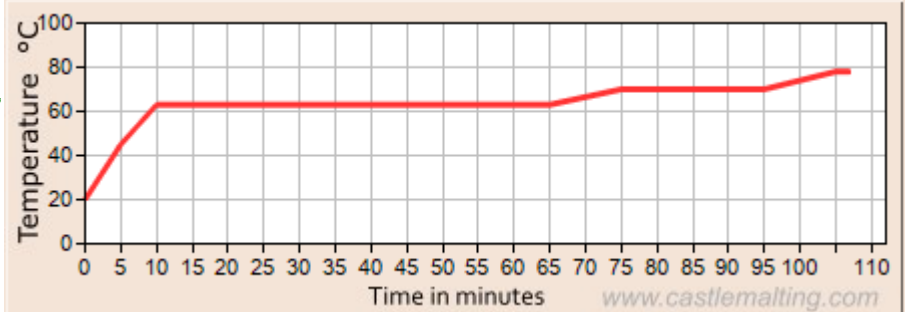


YEAST

Safbrew T-58

50 – 80 g / hl

Mashing temperature



Step1: Mashing

- Mash in 75 liters of water (45°C)
- Rest at 63°C during 55 minutes
- Rest at 70°C during 20 minutes
- Rest at 78°C during 2 minutes

Step 2: Boiling

- Duration: 1hour 30 minutes
The volume of wort declines by 8 – 10%
- After 15 minutes add Saaz;
 - After 85 minutes add Tradition

Spices option: star anis (1 g/hl)

Step 3: Fermentation

Start at 20°C, raise the temperature to 22°C, allow the diacetyl to rest for 24 hours at the end of fermentation prior to yeast removal.

Step 4: Lagering minimum 2 weeks at 4°C