



Belgian Malts that Make Your Beer So Special

Blond Beer of Character – 1



Original gravity: 16–17 ° PL

Alcohol: 8 %

Colour: 8 – 12 EBC

Bitterness: 25 – 30 IBU

Description



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INGREDIENTS / HL

MALT

Château Pilsen 2RS

27 – 30 kg /

Château Pale Ale

1.5 kg /

HOPS

Saaz

100 g /

Hallertau Mittelfruh

50 g /

Cascade

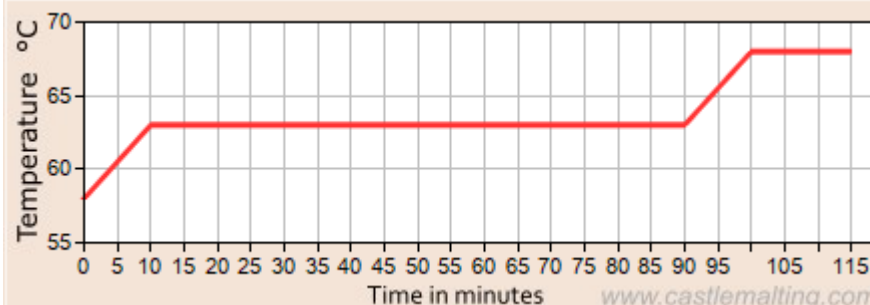
10g /

YEAST

Safbrew T-58

50 – 80 g /

Mashing temperature



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