



Belgian Malts that Make Your Beer So Special

Strong Blonde Beer (Delirium Tremens Type)



Original gravity: 21 ° PL

Alcohol: 9%

Colour: 8 - 12 EBC

Bitterness: 25 - 30 IBU

Description

The beer pours a beautiful golden yellow. On sipping the tongue and palate are warmed. The taste is characterized by its roundness. The aftertaste is strong, long-lasting and dry bitter.



Beer recipe

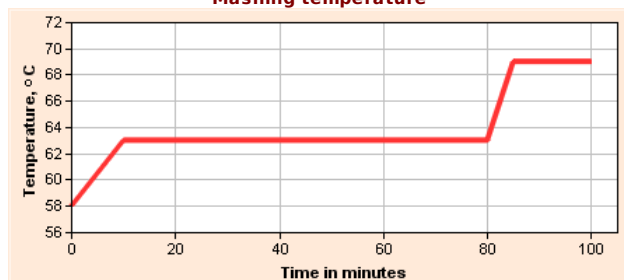
INGREDIENTS / HL

MALT	
Château Pilsen 2RS	29 kg / hl
Château Pale Ale	1 kg / hl
Château Wheat Blanc	1 kg / hl
Château Cara Blond	0.5 kg / hl
HOPS	
Saaz	100 g / hl
Styrian Golding	50 g / hl
Mosaic	20 g / hl

YEAST	
Safbrew T-58	

SPICES	
2 gr /hl of coriander, 1 gr/hl of long pepper, 0.5 gr /hl of cloves	

Mashing temperature



Step1: Mashing

- Mash in 75 litres of water at 58°C
- Rest at 63 °C: 80 minutes
- Rest at 69 °C: 15 minutes

Step 2: Filtration

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

Step 3: Boiling

- Duration: 1 hour
- After 10 minutes add Saaz
- After 55 minutes add Styrian Golding and Mosaic + spices + 0.3 kg of white candy sugar / hl + dextrose (in order to adjust the density, at least 1 kg/hl)
- Remove the trub

Step 4: Cooling

Step 5: Fermentation at 23°C

Step 6: Lagering 2 days at 12 °C and then 2 weeks at 0-1°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 brewery.

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