



Belgian Malts that Make Your Beer So Special

Strong Belgian Blond Beer



Original gravity: 16-17 ° PL

Alcohol: 9 %

Colour: 8 - 12 EBC

Bitterness: 25 - 30 IBU

Description

A strong, slow-drinking beer with a nice character, exquisite aroma and a sublime taste.

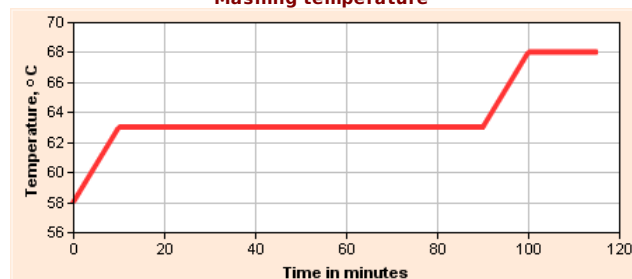


Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	25 - 30 kg / hl
Château Pale Ale	1.5 kg / hl
HOPS	
Saaz	100 g / hl
Hallertauer Aroma	50 g / hl
YEAST	
Safbrew T-58	70 g / hl

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 15 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

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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