

# Belgian Blond Beer



## Ingredients

### Malt

Château Pilsen 2RS	100 %	
<b>Hops</b>	<b>g/hl</b>	
Saaz	100	
Hallertauer Aroma	50	
<b>Yeast(s)</b>	<b>g/hl</b>	<b>Oz/gal</b>
Safbrew T-58	50	0.066

### Alcohol %:

6-7

### Original gravity:

15-16° Pl

### Bitterness

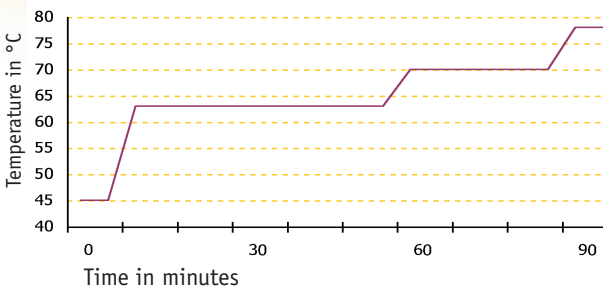
26-29 EBU

### Colour

Blond

## Mashing Temperature

75 minutes infusion



**Step 1.** Mash in 75 litres at 45°C (113°C)

**Step 2.** Raise the mash temperature to 63°C (145°F) and rest for 55 minutes

**Step 3.** Raise the mash temperature to 70°C (158°F) and rest for 20 minutes

**Step 4.** Pump at 78°C (172°F) for 2 minutes

## Fermentation temperature

Start at 20°C (68°F), then rise to 22°C (71°F); allow the diacetyl to rest for 24 hours at the end of fermentation prior to yeast removal

## Lagering

Minimum 2 weeks at 4°C (39°F)

## Boiling of the Wort

8 - 10%

Total boiling time 1 hour 30 minutes at 100°C (212°F)

The volume of the wort declines by 8-10%

After 15 minutes add Saaz, after 85 minutes add Hallertauer Aroma

Spices option: star anise (1 g/hl)



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Some modifications may be required to meet your brewing conditions