

BEER RECIPE:

BELGIAN STYLE - BELGIAN BLOND ALE



Never say it's just a Blond

The Belgian Blond Ale has a similar strength as a dubbel and a similar character as a Belgian Strong Golden Ale or a Tripel, although it's a bit sweeter and not as bitter. Often it has a lager-like character, which gives it a cleaner profile in comparison to other beer styles. Smooth, light to moderate Pils malt sweetness initially with some lightly caramelized sugar or honey-like sweetness on the palate. Often it has a little spiciness coming from the hops or other ingredients.

SPECIFICATIONS

OG: **15 - 18°**

AFG: **2 - 4,5°**

EBU: **15 - 30**

ABV: **6 - 7,5%**

EBC: **8 - 14**

Ingredients

Extract yield: **± 81%**

Malt

Malt ingredients for Belgian Style - Belgian Blond Ale

MALT TYPE	%	Kg/hl
PILSEN MD	80	16.0
PALE ALE MD	15	3.00
AMBER - AROMATIC MD	5	2.00
TOTAL	100	20 kg

Yeast

Wyeast 1214 (Belgian Ale) yeast or S04 (Fermentis)

Hop

Hop ingredients: a mix of bitter and aroma hops (mass depends on the % alpha acids)

HOP	g/hl
Bitter: Styrian Golding, East Kent Golding, Hallertau	
Flavour: Styrian Golding, East Kent Golding	
Aroma: Styrian Golding, East Kent Golding	

Extra

Cane Sugar or Crystal sugar: up to 8%

Brewing Process

Programmed infusion process; pH 5.3

1. 60' at 63 °C
2. 30' at 72 °C
3. 1' at 78 °C; sparging at 80 °C

- boiling: 90 min;
- first hop: 10 min;
- second: 50 min;
- third: 90 min;
- Extra sugar: 85 min.

Rest of process

- Whirlpool or centrifuge
- Fermentation for 7 days at 21 °C
- Yeast collection
- Maturation or secondary fermentation for 1 week at 17 °C - 19 °C
- Conditioning for 1 week at 0 °C - 1 °C
- Remove the sediment.
- Bottling
- Refermentation in the bottle: 10 - 15 days at 21 - 22 °C (warm dark room)

Remarks:

The amount of sugar is in relation with:

1. residual sugar from main fermentation
2. residual CO₂
3. the desired CO₂ content e.g. 6-7 g / lit. CO₂

The amount of hop is also related to the isomerisation yield in the brewery.

Disclaimer:

This recipe is a guideline provided by Dingemans Maltings. Some modifications may be required depending on the used ingredients and the technological conditions of the brewery. Dingemans cannot be held responsible for the final beer quality.