



Belgian Malts that Make Your Beer So Special

Traditional Wheat Beer



Beer recipe

RECIPE FOR 100L

MALT

| | |
|---------------------|----------------|
| Château Pilsen 2RS | 65% // 12.2 kg |
| Château Wheat Blanc | 35% // 6.6 kg |

HOPS

| | |
|---------------------------|------------------|
| Magnum (12.0% aa) | 26.5 IBU // 80 g |
| Styrian Golding (4.0% aa) | 1.5 IBU // 80 g |

YEAST

| | |
|--------------|------|
| SafAle WB-06 | 80 g |
|--------------|------|

SPICES

| | |
|--------------------|------|
| Bitter orange peel | 10 g |
| Cumin | 2 g |
| Coriander | 1 g |

| | | | | | |
|-----|------|-------|-------|------------|--------|
| ABV | 5.5% | Color | 8 EBC | Bitterness | 28 IBU |
|-----|------|-------|-------|------------|--------|

Description

Belgian Wheat or White beer is traditionally considered to be a summer drink. It is usually consumed as an aperitif with a slice of orange or lemon.

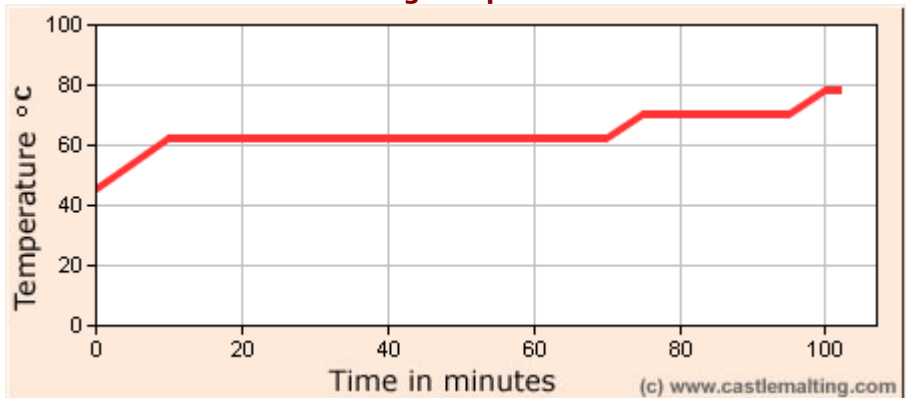
Service:

Glass: Goblet glass
Temperature: 4-6°C

BREWER`S TIPS

You can add 5% unmalted flaked wheat to this recipe to give extra complexity to it.

Mashing Temperature



Step 1: Mashing

Mash-in and follow the profile below:

| | | | |
|----|-----|-----------|----------|
| pH | 5.3 | Mix Ratio | 3.0 L/kg |
|----|-----|-----------|----------|

Mash-in at 63°C
Rest for 50min at 63°C
Rise to 72°C at 1°C/min
Rest for 20min at 72°C and do the **Iodine Test**
Rise to 78°C at 1°C/min
Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

Boil for 90min.
Hop addition 1: After 30min add Magnum.
Hop Addition 2: After 85min add Styrian Golding.
Spices addition: After 85min add all spices.
Whirlpool to remove the trub

| | | | | | | | |
|------------|------|------------|------|----|--------|------------|-----|
| Total evap | 9.0% | Batch size | 100L | OG | 12.5°P | Efficiency | 85% |
|------------|------|------------|------|----|--------|------------|-----|

Step 3: Fermentation and Maturation

Cool down the wort to 20°C and pitch the yeast.
Ferment at 20°C for 2 days then rise to 24°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 10 days.

| | | | |
|-------------|-----|----|--------|
| Attenuation | 82% | FG | 2.30°P |
|-------------|-----|----|--------|

Step 4: Cold Aging and Packaging Cold age the beer at 0°C for 5 days, remove the residual yeast, and carbonate until **3.0 volumes of**

C02. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

For further information & service please contact: info@castlemalting.com

Brewing is an experiment! Brew your own beer!
Send us your recipe, and we'll be pleased to publish it on our website

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