



Belgian Malts that Make Your Beer So Special

Belgian Wheat Beer



ABV 5.5%

Color 8 EBC

Bitterness
28 IBU

Description

Belgian Wheat 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: Pint Beer Chalice
Temperature: 4-8 °C

BREWER'S TIP

For better filtration, add 1-2% Rice hulls.

To promote a good banana aroma, under pitch slightly (0.5g/L), low or no aeration, no head pressure, and ferment at high temperatures (22-26 °C).

To promote clove-like aroma, as WB-06 is a POF+ yeast strain, do the opposite. And to boost it, do a ferulic acid rest in the mashing.

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

Beer recipe

RECIPE FOR 100L

MALT

| | |
|---------------------|---------------|
| Château Pilsen 2RS | 75% / 14.1 kg |
| Château Wheat Blanc | 25% / 4.7 kg |

HOPS

| | |
|---------------------------|-----------------|
| Magnum (12.0% aa) | 21.8 IBU / 70 g |
| Styrian Golding (4.0% aa) | 1.4 IBU / 70 g |
| Citra (12.0% aa) | 4.8 IBU / 70 g |

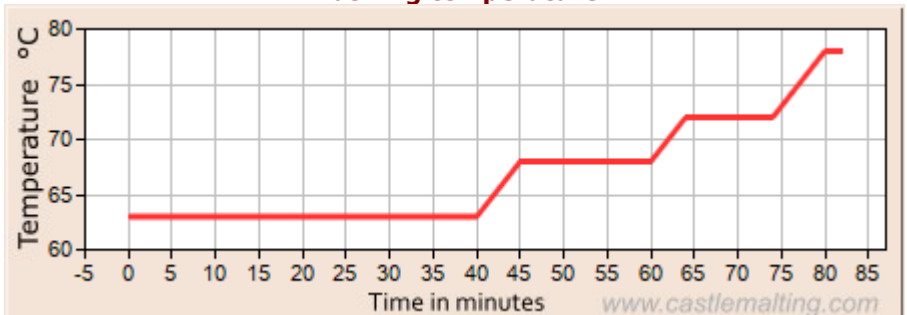
YEAST

| | |
|--------------|------|
| SafAle WB-06 | 70 g |
|--------------|------|

SPICES

| | |
|--------------------|-------|
| Bitter orange peel | 100 g |
| Cumin | 40 g |
| Coriander | 30 g |

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 40min at 63°C

Rise to 68°C at 1°C/min. Rest for 15min at 68°C

Rise to 72°C at 1°C/min. Rest for 10min 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 80min add Citra.

Hop Addition 3: After 85min add Styrian Goldings.

Spices Addition: After 85min add 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 7 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 CO2**. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.

La Malterie du Château SA (Castle Malting); Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium
Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium;
Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439
CBC Banque SA - Avenue Albert 1er 60 - 5000 Namur Account : 193-1242112-48 IBAN : BE11 1931 2421 1248 BIC : CREGBEBB