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.