



Belgian Malts that Make Your Beer So Special

Wheat Beer (Hoegaarden-style)



Beer recipe

RECIPE FOR 100L

MALT	
Château Pilsen 2RS	70% / 12 kg
Château Wheat Blanc	30% / 5.1 kg
HOPS	
Magnum (12.0% aa)	9.7 IBU / 30 g
Hallertauer Mittelfruh (4.5% aa)	0.8 IBU / 30 g
Amarillo (9.5% aa)	1.4 IBU / 30 g
YEAST	
SafAle WB-06	60 g
SPICES	
Bitter orange peel	100 g
Cumin	10 g
Coriander	10 g

ABV 4.9%	Color 8 EBC	Bitterness 12 IBU
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Description

Wit Beer based on the iconic Belgian Hoegaarden. It is a white cloudy beer, traditionally considered to be a summer drink. It leaves you a playfully sour and prolonged aftertaste. This beer is a bit bitter, with a ripe taste, and served in a cool glass. Usually, it is consumed as an aperitif with a slice of orange on it.

Service:

Temperature: 2-6°C

BREWER'S TIP

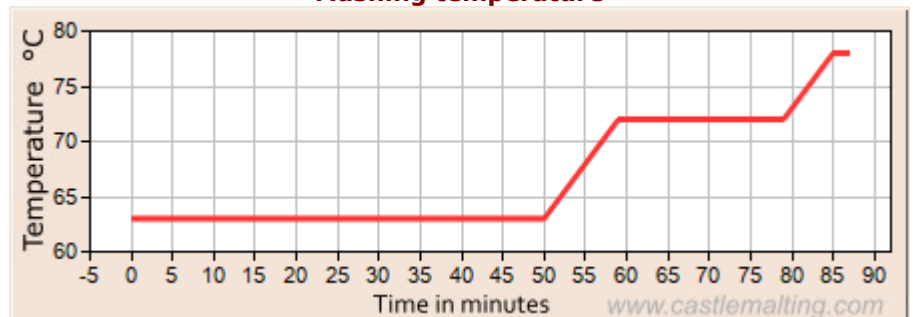
For better wort filtration, add 2-4% of rice hulls to the mash.

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

Mashing temperature



Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg
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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 80min add Hallertauer Mittelfruh.

Hop Addition 3: After 85min add Amarillo.

Spices addition: After 85min add all spices.

Whirlpool to remove the trub

Total evap	9.0%	Batch size	100L	OG	11.5°P	Efficiency	85%
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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	80%	FG	2.25°P
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Step 4: Cold Aging and Packaging

Cold age the beer at -1°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.

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