Belgian Malts that Make Your Beer So Special

Wheat Beer (Hoegaarden-style)



ABV 4.9%	Color 8 EBC	Bitterness 12 IBU

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.

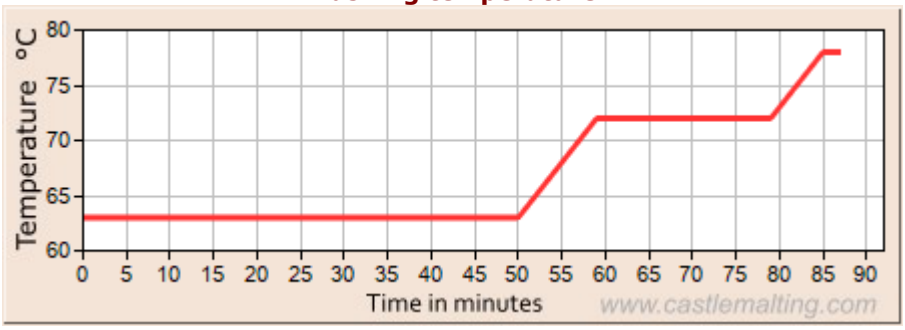
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: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

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

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 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%

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

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.