Belgian Malts that Make Your Beer So Special

Belgian Wheat Stout

Beer recipe

ABV 6.5%	Color 100 EBC	Bitterness 30 IBU

Description
This Belgian Wheat Stout has big roasted flavors reminiscent of coffee layered on top of the slightly tart dark fruits. It is a balanced quality beer with a soft feel in the mouth.

Service:
Glass: English Pint Glass
Temperature: 4-8°C

BREWER`S TIP
Keep the carbonation levels medium to low to better experience those chocolate and roasted notes.

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

RECIPE FOR 100L

MALT	
Château Pilsen 2RS	69% / 15.5 kg
Château Wheat Blanc	10% / 2.3 kg
Château Chocolat	10% / 2.3 kg
Château Wheat Black	5% / 1 kg
Château Cara Gold®	5% / 1 kg
Château Black	3% / 0.6 kg
HOPS	
Saaz (3.5% aa)	2.0 IBU / 100 g
Tettnang (5.0% aa)	28.0 IBU / 200 g
YEAST	
SafAle S-33	80 g

Mashing Temperature

Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg

Mash-in at 64°C
Rest for 50min at 64°C
Rise to 72°C at 1°C/min. Rest for 15min 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 75min.
Hop addition 1: After 15min add Tettnang.
Hop Addition 2: After 65min add Saaz.
Whirlpool to remove the trub

Total evap	7.5%	Batch size	100L	OG	14.5°P	Efficiency	85%

Step 3: Fermentation and Maturation
Cool down the wort to 16°C and pitch the yeast.
Ferment at 16°C for 2 days then rise to 20°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	2.85°P

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.6 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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