



Belgian Malts that Make Your Beer So Special

Belgian Wheat Stout



Beer recipe

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
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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

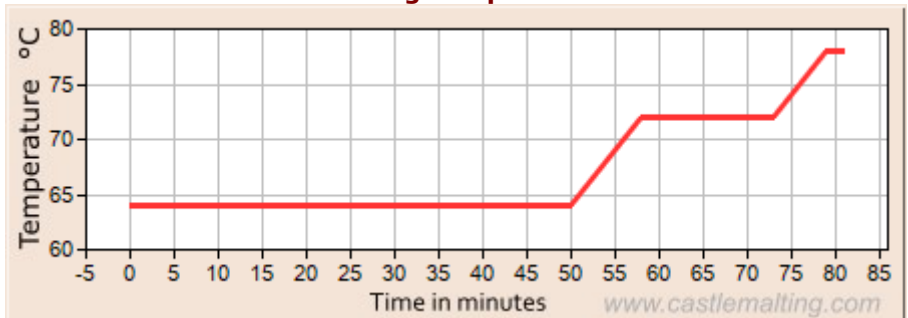
Keep the carbonation levels medium to low to better experience those chocolate and roasted notes.

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

Mashing Temperature



Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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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%
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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
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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 **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.

