

Belgian Malts that Make Your Beer So Special

Belgian Wheat Stout

Beer recipe

RECIPE FOR 100L MALT



Color 100 ABV 6.5% **FBC**

)	Bitterness
	30 IBU

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

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.



Step 1: Mashing

Mash-in and follow the profile below:

На	5.3	Mix Ratio	2.7 L/kg
PH	5.5	PIIX INCLIO	

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 ⁰ 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.

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

Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439 CBC Banque SA - Avenue Albert 1er 60 - 5000 Namur Account : 193-1242112-48 IBAN : BE11 1931 2421 1248 BIC : CREGBEBB