



# Belgian Malts that Make Your Beer So Special

## SMOKED WHEAT ALE



ABV 4.5%	Color 80 EBC	Bitterness* 40 IBU
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### Description

A high fermentation scotch-type beer with a dry finish, roasted malt flavor, and strong smoky notes. Cookie aromas blend with a spicy bitterness from benchmark quality hops.

\*The bitterness depends on the alpha acid content of hops, boiling conditions, and other parameters.

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](mailto:info@castlemalting.com)

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## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	53% / 11.55 kg
Château Wheat Blanc	13% / 2.8 kg
Château Biscuit	28% / 6.15 kg
Château Black	3% / 0.65 kg
Château Wheat Smoked	3% / 0.65 kg

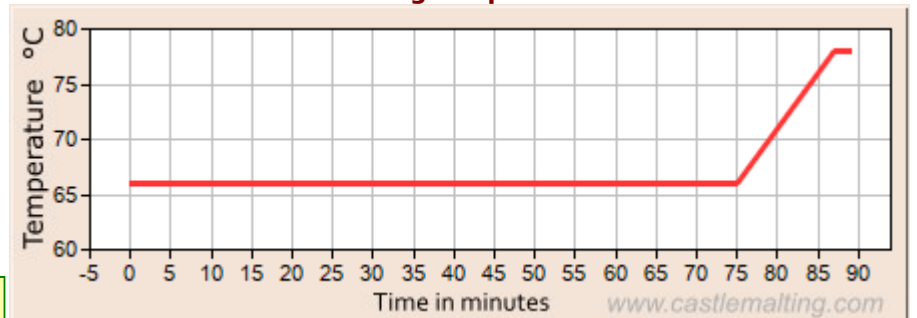
#### HOPS

First Gold (8.0% AA)	74 g
Willamette (5.0% AA)	50 g
Hallertauer Mittelfrüh (3.5% AA)	24 g

#### YEAST

SafAle S-04	70 g
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### Mashing temperature



### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.8 L/kg
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Mash-in at 66°C.

Rest for 75min at 66°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 60 min.

Hop addition 1: directly before boiling, add all the hops to the wort. Whirlpool to remove the trub.

Total evap	5.0%	Batch size	100L	OG	12.0°P	Efficiency	80%
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### Step 3: Fermentation and Maturation

Cooldown the wort to 22°C and pitch the yeast.

Ferment at 22°C for 2 days then rise to 24°C. Once the fermentation is done (RE reached and off-flavors removed - about 7 days), drop the temperature to 8°C and rest for 1 day. Harvest the yeast.

Drop the temperature to 2°C and rest for 10 days.

Attenuation	73.3%	FG	3.2°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 **2.8 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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