



# Belgian Malts that Make Your Beer So Special

## Wheat Beer (Hoegaarden-style)



Original gravity: 13 ° PL

Description ( )



info@castlemalting.com

### INGREDIENTS / HL

#### MALT

Ch teau Pilsen 2RS

Ch teau Wheat Blanc

#### HOPS

Magnum

Hallertauer Mittelfruh

Amarillo

#### YEAST

Safbrew WB-06

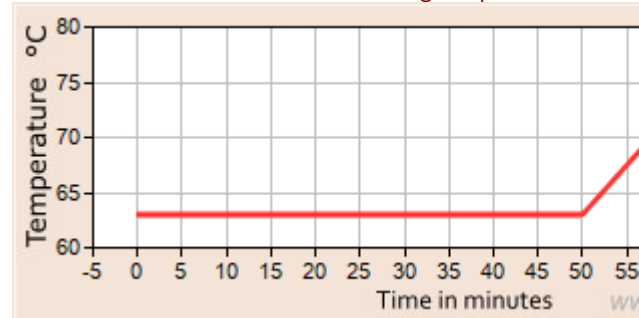
#### SPICES

Bitter orange peel

Cumin

Coriander

### Mashing temperature



#### Step1: Mashing

-Mash at 63°C for 50 minutes

-Rest at 72°C for 15 minutes

-Rest at 78°C for 2 minutes

#### Step 2: Filtration

Separate the wort from the spent grain at 78° C.

#### Step 3: Boiling

Duration: 1 hour 30 minutes

The volume of wort declines by 8 - 10%

After 15 minutes add Magnum hop

After 85 minutes add Hallertauer Mittelfruh and Amarillo necessary, and the spices

Step 4: Fermentation with Safbrew WB-06 at 28° C.