Belgian Malts that Make Your Beer So Special

Wheat Beer
(Hoegaarden-style)



Original gravity: 13 ° PL

Description
( )



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INGREDIENTS / HL

MALT

Ch teau Pilsen 2RS

Ch teau Wheat Blanc

HOPS

Magnum

Hallertauer Mittelfruh

Amarillo

YEAST

Safbrew WB-06

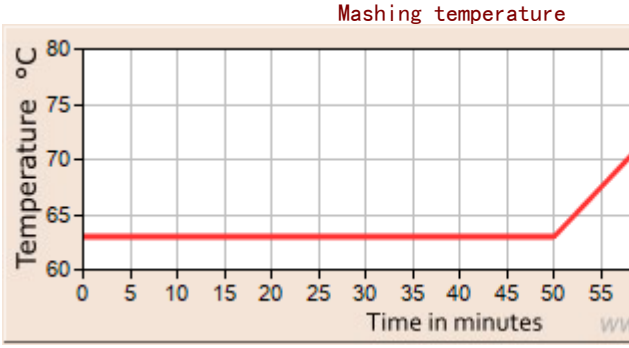
SPICES

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 Amar
necessary, and the spices

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

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