



Belgian Malts that Make Your Beer So Special

Traditional Wheat Beer



Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	65% / 12.2 kg
Château Wheat Blanc	35% / 6.6 kg

HOPS

Magnum (12.0% aa)	26.5 IBU / 80 g
Styrian Golding (4.0% aa)	1.5 IBU / 80 g

YEAST

SafAle WB-06	80 g
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SPICES

Bitter orange peel	10 g
Cumin	2 g
Coriander	1 g

ABV 5.5%

Color 8 EBC

Bitterness
28 IBU

Description

Belgian Wheat or White beer is traditionally considered to be a summer drink. It is usually consumed as an aperitif with a slice of orange or lemon.

Service:

Glass: Goblet glass

Temperature: 4-6°C

BREWER`S TIPS

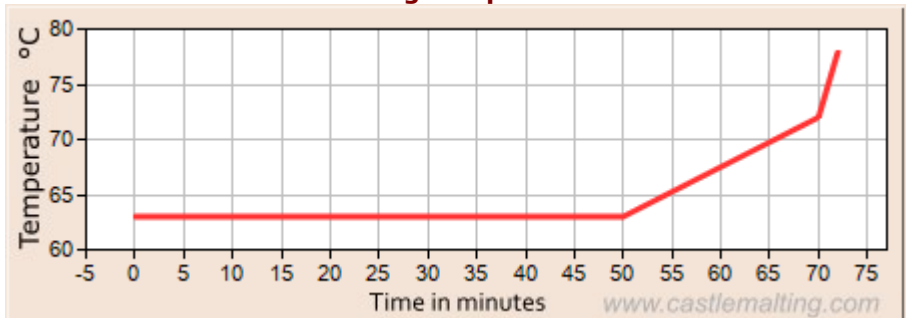
You can add 5% unmalted flaked wheat to this recipe to give extra complexity to it.

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

3.0 L/kg

Mash-in at 63°C

Rest for 50min at 63°C

Rise to 72°C at 1°C/min

Rest for 20min 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 90min.

Hop addition 1: After 30min add Magnum.

Hop Addition 2: After 85min add Styrian Golding.

Spices addition: After 85min add all spices.

Whirlpool to remove the trub

Total
evap

9.0%

Batch
size

100L

OG

12.5°P

Efficiency

85%

Step 3: Fermentation and Maturation

Cool down the wort to 20°C and pitch the yeast.

Ferment at 20°C for 2 days then rise to 24°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 10 days.

Attenuation

82%

FG

2.30°P

Step 4: Cold Aging and Packaging Cold age the beer at 0°C for 5 days, remove the residual yeast, and carbonate until **3.0 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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