



# Belgian Malts that Make Your Beer So Special

## Belgian Wheat Stout



## Beer recipe

### RECIPE FOR 100L

#### MALT

|                     |                |
|---------------------|----------------|
| 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 |
|-------------|------|

|     |      |       |         |            |        |
|-----|------|-------|---------|------------|--------|
| ABV | 6.5% | Color | 100 EBC | Bitterness | 30 IBU |
|-----|------|-------|---------|------------|--------|

#### 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.

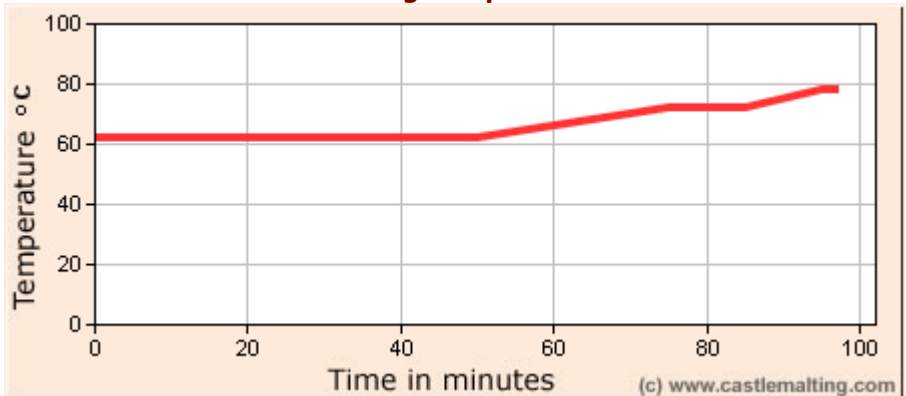
#### Service:

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.

#### Mashing Temperature



#### Step 1: Mashing

Mash-in and follow the profile below:

|    |     |           |          |
|----|-----|-----------|----------|
| pH | 5.3 | Mix Ratio | 2.7 L/kg |
|----|-----|-----------|----------|

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°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 CO<sub>2</sub>**. 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 allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

For further information & service please contact: [info@castlemalting.com](mailto: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

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Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium

Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; [info@castlemalting.com](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com)

Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC. BBRUBEBB