



Belgian Malts that Make Your Beer So Special

Belgian Wheat Beer



Original gravity: 11 - 12 ° PL

Alcohol: 5 - 5.5 %

Colour: 10 - 12 EBC

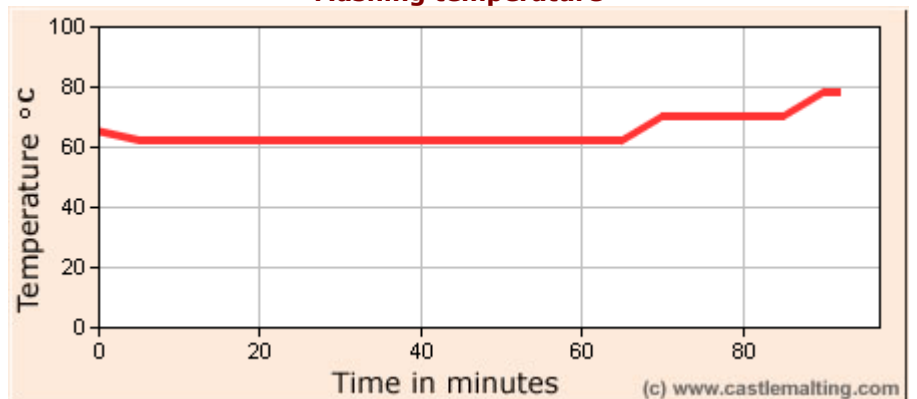
Bitterness: 25 - 30 IBU

Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	18-20kg / hl
Château Wheat Blanc	5kg / hl
HOPS	
Magnum	80 g / hl
Styrian Golding	80 g / hl
YEAST	
Safbrew WB-06	50 g / hl
SPICES	
Bitter orange peel	100g / hl
Cumin	30g / hl
Coriander	20g / hl

Mashing temperature



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.



Step 1: Mashing

- Mash in 80 liters of water (65°C)
- Rest at 62°C during 60 minutes
- Rest at 70°C during 20 minutes
- Rest at 78°C during 2 minutes

Step 2: Boiling

- Duration: 1hour 30 minutes
The volume of wort declines by 8 - 10%
- After 15 minutes add Magnum;
 - After 85 minutes add Styrian Golding, spices and sugar if necessary.

Step 3: Fermentation

Start at 20°C, raise the temperature to 22°C, allow the diacetyl to rest for 24 hours at the end of fermentation prior to yeast removal.

Step 4: Lagering minimum 2 weeks at 7°C

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

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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