



Belgian Malts that Make Your Beer So Special

Special Wheat Beer



Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT

Château Pilsen 2RS	11 kg / hl
Château Melano	4.5 kg / hl
Château Cara Gold*	0.9 kg / hl
Château Wheat Munich Light 16 EBC	1.8 kg / hl
Château Wheat Blanc	2 kg / hl

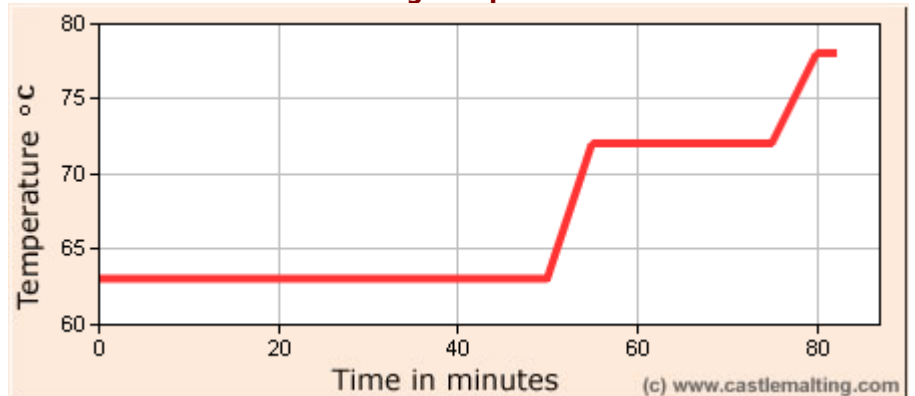
HOPS

Perle	100 g / hl
Aramis	100 g / hl

YEAST

Saflager S - 189	100 - 120 g / hl
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Mashing Temperature



Original gravity: 13-14 ° Plato

Alcohol: 6 %

Colour: 14 EBC

Bitterness: 25 EBU

Description

The Wheat Blond beer is a light colored top-fermenting beer with a large, long-lasting foam. This beer is sparklingly mild and fruity and with a delicate yeast flavor.



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Step 1: Mashing

Rest at 63°C for 50 minutes
Rest at 72°C for 20 minutes
Rest at 78°C for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 78°C

Step 3: Boiling

Duration: 70 min; the volume of wort declines by 6 - 10%
Counting from the start of boiling, after 5 min add Perle, after 60 min add Aramis

Step 4: Cooling to 12 °C

Step 5: Fermentation

at 12 - 14°C (7 days)

Step 6: Lagering

minimum 2 weeks

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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