



Belgian Malts that Make Your Beer So Special

Traditional Wheat Beer



Original gravity: 11-12 ° Plato

Alcohol: 5-5.5 %

Colour: 10 - 12 EBC

Bitterness: 25 - 30 EBU

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.

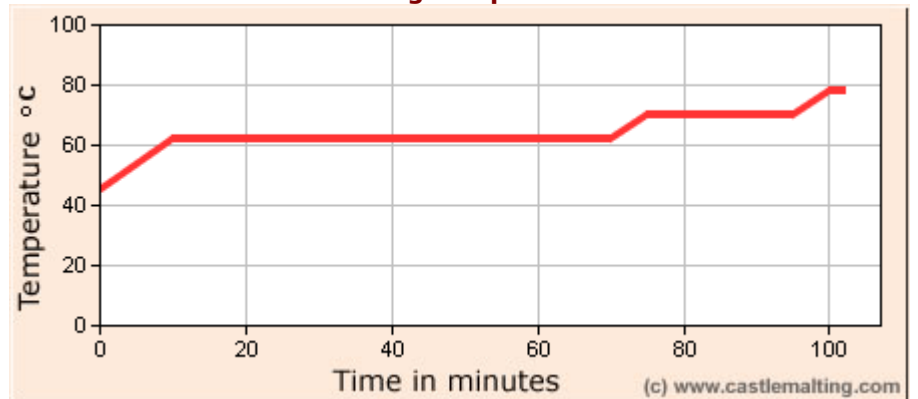


Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	18 - 20 kg / hl
Château Wheat Blanc	5 kg / hl
HOPS	
Magnum	80 g / hl
Styrian Golding	80 g / hl
YEAST	
Safbrew WB-06	50-80 g / hl
SPICES	
Bitter orange peel	10 g / hl
Cumin	2 g / hl
Coriander	1 g / hl

Mashing Temperature



Step 1: Mashing

Mash in 80 litres of water (45°C)
Rest at 62°C for 60 minutes
Rest at 70°C for 20 minutes
Rest at 78°C for 2 minutes

Step 2: Boiling

Duration: 1 hour 30 minutes
The volume of wort declines by 8 - 10%
After 15 minutes add Magnum
After 85 min 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 h 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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