



Belgian Malts that Make Your Beer So Special

Wheat Beer (Hoegaarden-style)



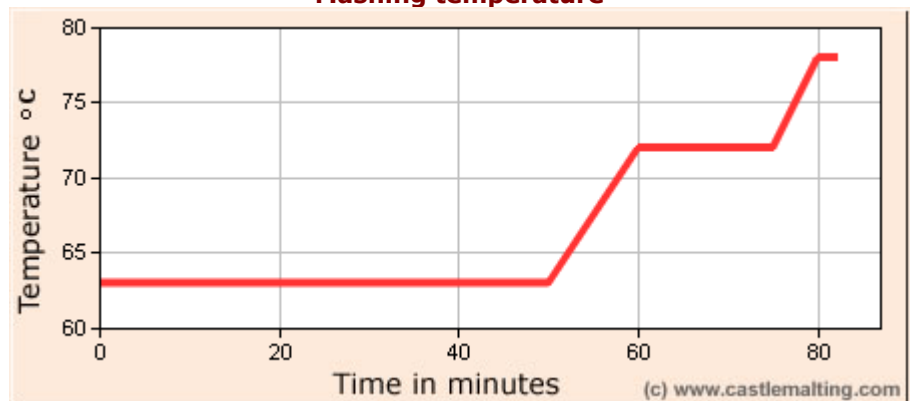
Original gravity: 13 ° PL

Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

| MALT | |
|------------------------|------------|
| Château Pilsen 2RS | 16 kg / hl |
| Château Wheat Blanc | 6 kg / hl |
| HOPS | |
| Magnum | 20 g / hl |
| Hallertauer Mittelfruh | 140 g / hl |
| Amarillo | 60 g / hl |
| YEAST | |
| Safbrew WB-06 | 60 g / hl |
| SPICES | |
| Bitter orange peel | 100 g / hl |
| Cumin | 10 g / hl |
| Coriander | 10 g / hl |

Mashing temperature



Description

Blonde Beer (Hoegaarden-style) is a white cloudy beer, traditionally considered to be a summer drink. It leaves you a playfully sour and prolonged aftertaste. This beer is a bit bitter, with a ripe taste and served in a cool glass. Usually, it is consumed as an aperitif with a slice of orange or lemon.



Step 1: Mashing

- Mash at 63°C for 50 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain at 78°C.

Step 3: Boiling

Duration: 1 hour 30 minutes
The volume of wort declines by 8 - 10%
After 15 minutes add Magnum hop
After 85 minutes add Hallertauer Mittelfruh and Amarillo, sugar, if necessary, and the spices

Step 4: Fermentation with Safbrew WB-06 at 28°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

