



# Belgian Malts that Make Your Beer So Special

## Wheat Beer (Hoegaarden-style)



ABV 4.9%

Color 8 EBC

Bitterness  
12 IBU

### Description

Wit Beer based on the iconic Belgian Hoegaarden. It 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 on it.

### Service:

Temperature: 2-6°C

### BREWER'S TIP

For better wort filtration, add 2-4% of rice hulls to the mash.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

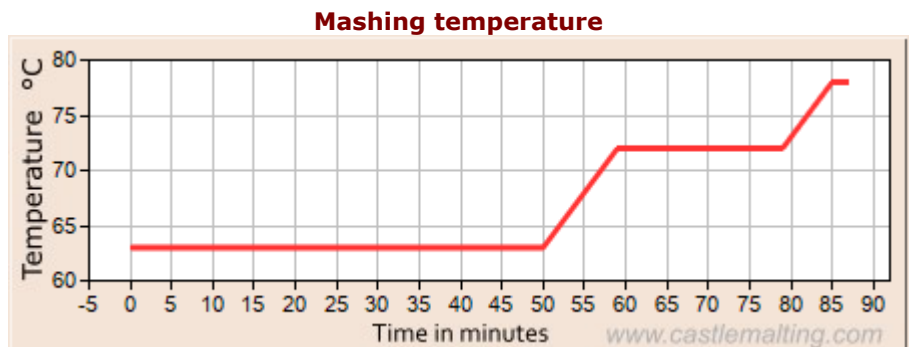
For further information & service please contact: [info@castlemalting.com](mailto:info@castlemalting.com)

Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

## Beer recipe

### RECIPE FOR 100L

| MALT                             |                |
|----------------------------------|----------------|
| Château Pilsen 2RS               | 70% / 12 kg    |
| Château Wheat Blanc              | 30% / 5.1 kg   |
| HOPS                             |                |
| Magnum (12.0% aa)                | 9.7 IBU / 30 g |
| Hallertauer Mittelfruh (4.5% aa) | 0.8 IBU / 30 g |
| Amarillo (9.5% aa)               | 1.4 IBU / 30 g |
| YEAST                            |                |
| SafAle WB-06                     | 60 g           |
| SPICES                           |                |
| Bitter orange peel               | 100 g          |
| Cumin                            | 10 g           |
| Coriander                        | 10 g           |



### Step 1: Mashing

Mash-in and follow the profile below:

|    |     |           |          |
|----|-----|-----------|----------|
| pH | 5.3 | Mix Ratio | 3.0 L/kg |
|----|-----|-----------|----------|

Mash-in at 63°C

Rest for 50min at 63°C

Rise to 72°C at 1°C/min

Rest for 20min 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 90min.

Hop addition 1: After 30min add Magnum.

Hop Addition 2: After 80min add Hallertauer Mittelfruh.

Hop Addition 3: After 85min add Amarillo.

Spices addition: After 85min add all spices.

Whirlpool to remove the trub

|            |      |            |      |    |        |            |     |
|------------|------|------------|------|----|--------|------------|-----|
| Total evap | 9.0% | Batch size | 100L | OG | 11.5°P | Efficiency | 85% |
|------------|------|------------|------|----|--------|------------|-----|

**Step 3: Fermentation and Maturation** Cool down the wort to 20°C and pitch the yeast. Ferment at 20°C for 2 days then rise to 24°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 | 2.25°P |
|-------------|-----|----|--------|

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#### Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **3.0 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.

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