



Belgian Malts that Make Your Beer So Special

Wheat Beer (Hoegaarden-style)



Original gravity: 13 ° PL

Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

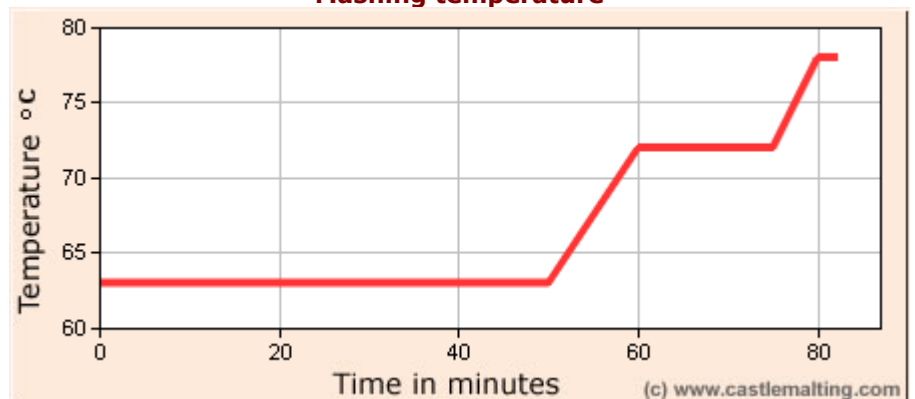
MALT	
Château Pilsen 2RS	16 kg / hl
Château Wheat Blanc	6 kg / hl
HOPS	
Magnum	20 g / hl
Hallertauer Mittelfruh	140 g / hl
Amarillo	60 g / hl
YEAST	
Safbrew WB-06	60 g / hl
SPICES	
Bitter orange peel	100 g / hl
Cumin	10 g / hl
Coriander	10 g / hl

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.



Mashing temperature



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

