



Belgian Malts that Make Your Beer So Special

Belgian Wheat Beer



ABV 5.5% Color 8 EBC Bitterness 28 IBU

Description

Belgian Wheat Beer is traditionally considered to be a summer drink. It is usually consumed as an aperitif with a slice of orange or lemon.

Service:

Glass: Pint Beer Chalice
Temperature: 4-8 °C

BREWER`S TIP

For better filtration, add 1-2% Rice hulls.

To promote a good banana aroma, under pitch slightly (0.5g/L), low or no aeration, no head pressure, and ferment at high temperatures (22-26 °C).

To promote clove-like aroma, as WB-06 is a POF+ yeast strain, do the opposite. And to boost it, do a ferulic acid rest in the mashing.

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

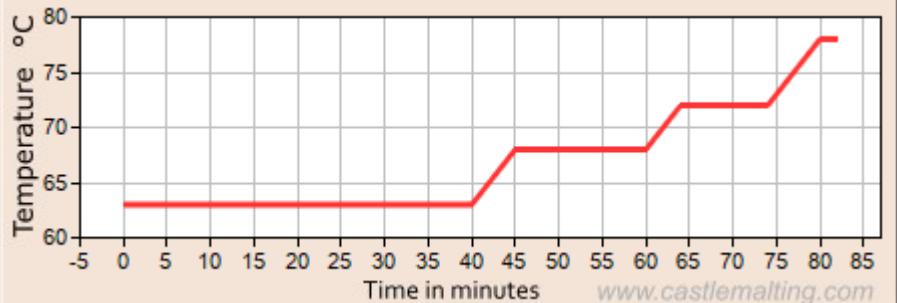
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Beer recipe

RECIPE FOR 100L

MALT	
Château Pilsen 2RS	75% / 14.1 kg
Château Wheat Blanc	25% / 4.7 kg
HOPS	
Magnum (12.0% aa)	21.8 IBU / 70 g
Styrian Golding (4.0% aa)	1.4 IBU / 70 g
Citra (12.0% aa)	4.8 IBU / 70 g
YEAST	
SafAle WB-06	70 g
SPICES	
Bitter orange peel	100 g
Cumin	40 g
Coriander	30 g

Mashing temperature



Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg
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Mash-in at 63°C

Rest for 40min at 63°C

Rise to 68°C at 1°C/min. Rest for 15min at 68°C

Rise to 72°C at 1°C/min. Rest for 10min 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 Citra.

Hop Addition 3: After 85min add Styrian Goldings.

Spices Addition: After 85min add spices.

Whirlpool to remove the trub

Total evap	9.0%	Batch size	100L	OG	12.5°P	Efficiency	85%
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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	82%	FG	2.30°P
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Step 4: Cold Aging and Packaging Cold age the beer at 0°C for 5 days, remove the residual yeast, and carbonate until **3.0 volumes of CO2**. 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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