



Belgian Malts that Make Your Beer So Special

Special Wheat Beer



Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	55% / 11.3 kg
Château Melano	22% / 4.5 kg
Château Cara Gold	3% / 0.6 kg
Château Wheat Blanc	10% / 2 kg
Château Wheat Munich Light	10% / 2 kg

HOPS

Perle (8.0% aa)	20.8 IBU / 100 g
Aramis (7% aa)	4.3 IBU / 100 g

YEAST

SafLager S-189	120 g
----------------	-------

ABV 6%

Color 35
EBC

Bitterness
25 IBU

Description

This Special Wheat beer is brewed with a lager yeast. This unique combination creates a refreshing and very drinkable beer with subtle fermentation aromas well balanced with herbal and spicy hop notes.

Service:

Temperature: 4-8°C

BREWER'S TIPS

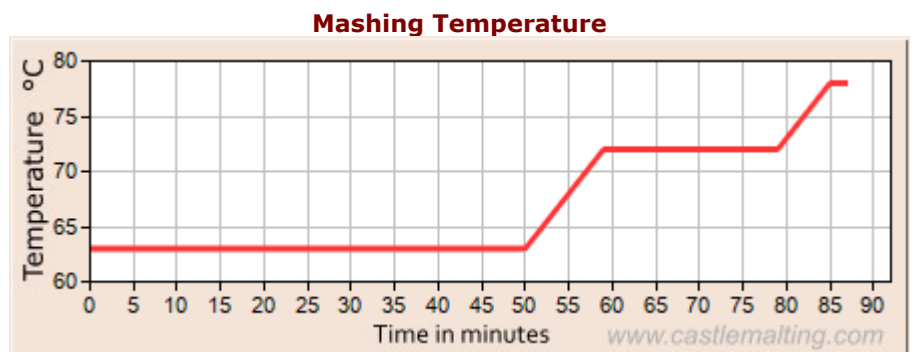
For a better wort filtration, add 2% of rice hulls to the mash.

Also, don't forget this is a lager yeast and the fermentation temperatures have to be appropriate for it.

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

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



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 75min.

Hop addition 1: After 15min add Perle.

Hop Addition 2: After 10min add Aramis.

Whirlpool to remove the trub

Total evap	7.5%	Batch size	100L	OG	13.5°P	Efficiency	85%
------------	------	------------	------	----	--------	------------	-----

Step 3: Fermentation and Maturation

Cool down the wort to 12°C and pitch the yeast.

Ferment at 12°C for 2 days then rise to 14°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 10 days.

Attenuation	82%	FG	2.35°P
-------------	-----	----	--------

Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.8-3.0 volumes of CO2**. The beer is ready to package and drink. Enjoy!

*For refermentation in the bottle, add brewing sugar and SafAle F-2.

La Malterie du Château SA (Castle Malting); Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium
Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium;
Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439
CBC Banque SA - Avenue Albert 1er 60 - 5000 Namur Account : 193-1242112-48 IBAN : BE11 1931 2421 1248 BIC : CREGBEBB