Belgian Malts that Make Your Beer So Special

Special Wheat Beer



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

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

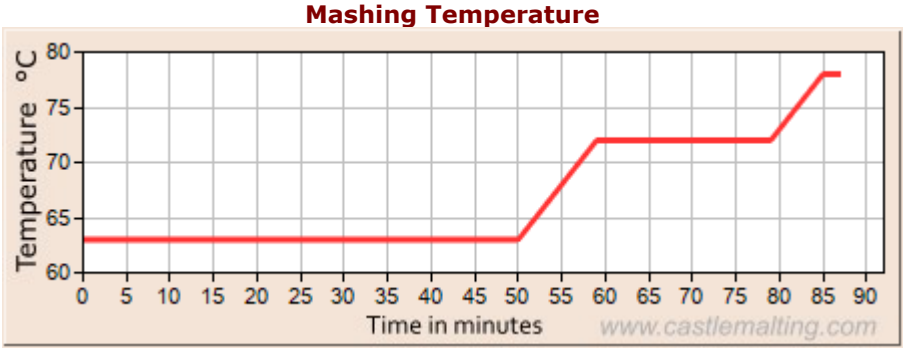
HOPS

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

YEAST

SafLager S-189	120 g

Mashing Temperature



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.