



# 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

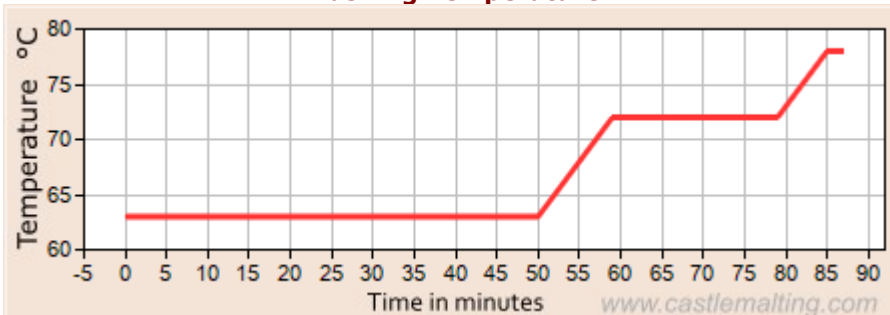
#### HOPS

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

#### YEAST

SafLager S-189	120 g
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### 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 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%
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### 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
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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 **2.8-3.0 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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