



## Traditional Wheat Beer



**ABV 5.5%** 

Color 8 EBC

Bitterness **28 IBU** 

### **Description**

Belgian Wheat or White 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: Goblet glass Temperature: 4-6°C

## **BREWER'S TIPS**

You can add 5% unmalted flaked wheat to this recipe to give extra complexity to 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

# MALT 65% / 12.2 kg 35% / 6.6 kg **HOPS** Magnum (12.0% aa) 26.5 IBU / 80 g Styrian Golding (4.0% aa) 1.5 IBU / 80 g

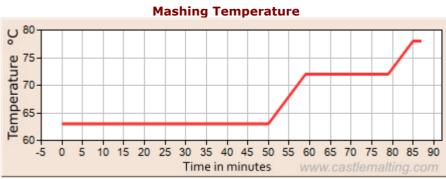
Beer recipe



**YEAST** 

Cumin 2 g

Coriander 1 g



### Step 1: Mashing

Mash-in and follow the profile below:

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 90min.

Hop addition 1: After 30min add Magnum.

Hop Addition 2: After 85min add Styrian Golding. Spices addition: After 85min add all spices.

Whirlpool to remove the trub

**Total Batch** 9.0% 100L OG 12.5°P Efficiency 85% size evap

## **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 10 days.

82% Attenuation 2.30<sup>o</sup>P

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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