



# Belgian Malts that Make Your Beer So Special

## SMOKED WHEAT ALE



ABV 4.5%

Color 80  
EBC

Bitterness\*  
40 IBU

### Description

A high fermentation scotch-type beer with a dry finish, roasted malt flavor, and strong smoky notes. Cookie aromas blend with a spicy bitterness from benchmark quality hops.

\*The bitterness depends on the alpha acid content of hops, boiling conditions, and other parameters.

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   | 53% / 11.55 kg |
| Château Wheat Blanc  | 13% / 2.8 kg   |
| Château Biscuit      | 28% / 6.15 kg  |
| Château Black        | 3% / 0.65 kg   |
| Château Wheat Smoked | 3% / 0.65 kg   |



#### HOPS

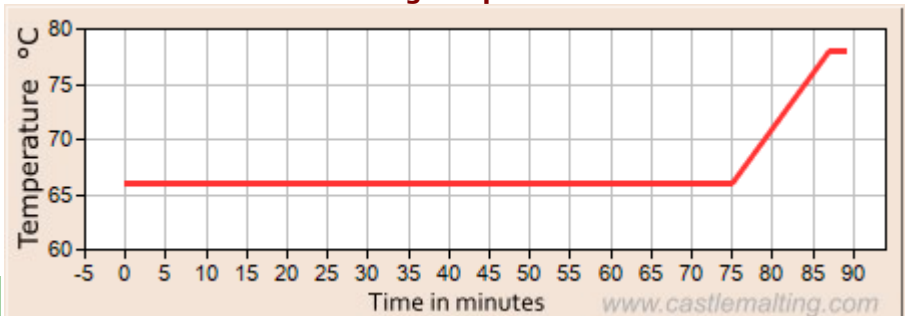
|                                  |      |
|----------------------------------|------|
| First Gold (8.0% AA)             | 74 g |
| Willamette (5.0% AA)             | 50 g |
| Hallertauer Mittelfrüh (3.5% AA) | 24 g |



#### YEAST

|             |      |
|-------------|------|
| SafAle S-04 | 70 g |
|-------------|------|

### Mashing temperature



### Step 1: Mashing

Mash-in and follow the profile below:

|    |     |           |          |
|----|-----|-----------|----------|
| pH | 5.3 | Mix Ratio | 2.8 L/kg |
|----|-----|-----------|----------|

Mash-in at 66°C.

Rest for 75min at 66°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 60 min.

Hop addition 1: directly before boiling, add all the hops to the wort.  
Whirlpool to remove the trub.

|            |      |            |      |    |        |            |     |
|------------|------|------------|------|----|--------|------------|-----|
| Total evap | 5.0% | Batch size | 100L | OG | 12.0°P | Efficiency | 80% |
|------------|------|------------|------|----|--------|------------|-----|

### Step 3: Fermentation and Maturation

Cooldown the wort to 22°C and pitch the yeast.

Ferment at 22°C for 2 days then rise to 24°C. Once the fermentation is done (RE reached and off-flavors removed - about 7 days), drop the temperature to 8°C and rest for 1 day. Harvest the yeast.

Drop the temperature to 2°C and rest for 10 days.

|             |       |    |       |
|-------------|-------|----|-------|
| Attenuation | 73.3% | FG | 3.2°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 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.

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