



# SMOKED WHEAT ALE

# Beer recipe

## **RECIPE FOR 100L**



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.

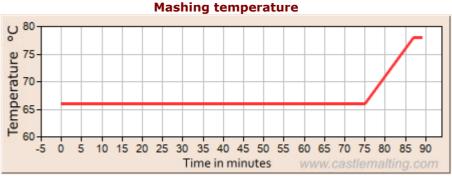
\*The bitterness depends on the alpha acid content of hops, boiling conditions, and other parameters.

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

	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



#### 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 <sup>o</sup> 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 <sup>o</sup> 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 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