Belgian Malts that Make Your Beer So Special

Traditional Wheat Beer



Original gravity: 11-12 ° Plato

Alcohol: 5-5.5 %

Colour: 10 - 12 EBC

Bitterness: 25 - 30 EBU

Description



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INGREDIENTS / H

MALT

Ch teau Pilsen 2RS

Ch teau Wheat Blanc

HOPS

Magnum

Styrian Golding

YEAST

Safbrew WB-06

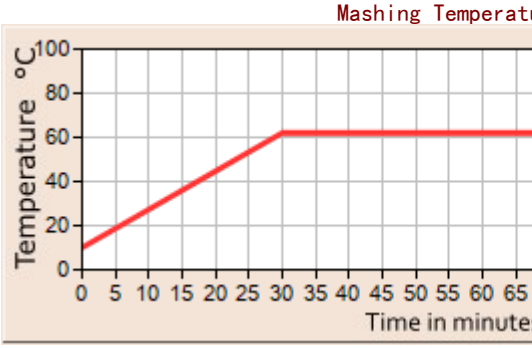
SPICES

Bitter orange peel

Cumin

Coriander

Mashing Temperatu



Step 1: Mashing
Mash in 80 litres of water (45° C)

Rest at 62° C for 60 minutes

Rest at 70° C for 20 minutes

Rest at 78° C for 2 minutes

Step 2: Boiling
Duration: 1 hour 30 minutes

The volume of wort declines by 8 - 10%

After 15 minutes add Magnum

After 85 min add Styrian Golding, spices, an

Step 3: Fermentation
Start at 20° C, raise the temperature to 22°
for 24 h at the end of fermentation prior to

Step 4: Lagering minimum 2 weeks at 7° C