Belgian Malts that Make Your Beer So Special

Belgian Wheat Stout □□ □□□

Original gravity: 15 ° Pato

* This recipe is provided by Castle Malting□. Final beer parameters may differ from above, as some modifications of the recipe may be required to meet the specific characteristics of ingredients used and the specific technological conditions of the brewery.

INGREDIENTS / HL

MALT

- Ch□teau Pilsen 2RS
- Ch□teau Wheat Blanc
- Ch□teau Chocolat
- Ch□teau Wheat Black
- Ch□teau Cara Gold□
- Ch□teau Black

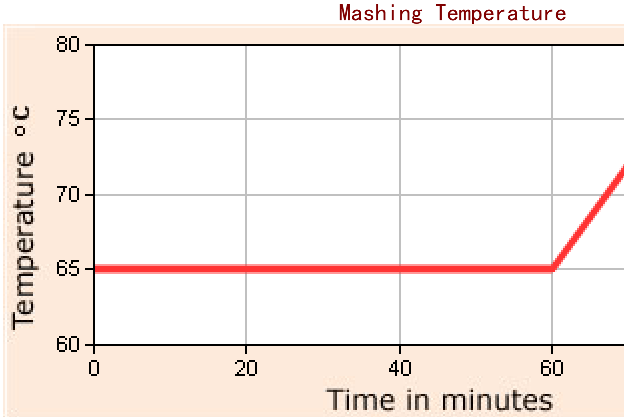
HOPS

- Saaz

YEAST

- Safbrew S-33

Mashing Temperature



Step 1: Mashing
-Mash at 62° C, adjust the pH of the wort to 5.4 du
-Rest at 72° C□during 10 minutes
-Rest at 78° C during 2 minutes

Step 2: Boiling
Duration: 1 hour, 10 minutes
-Add 420g of Saaz at the beginning of boiling;
-After 10 minutes add 100g of Saaz.

Step 3: Cooling

Step 4: Fermentation at 20°C (7 days).

Description
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