Belgian Malts that Make Your Beer So Special

Special Wheat Beer □□ □□□

Original gravity: 14 ° Plato

Alcohol: 6 %

Description
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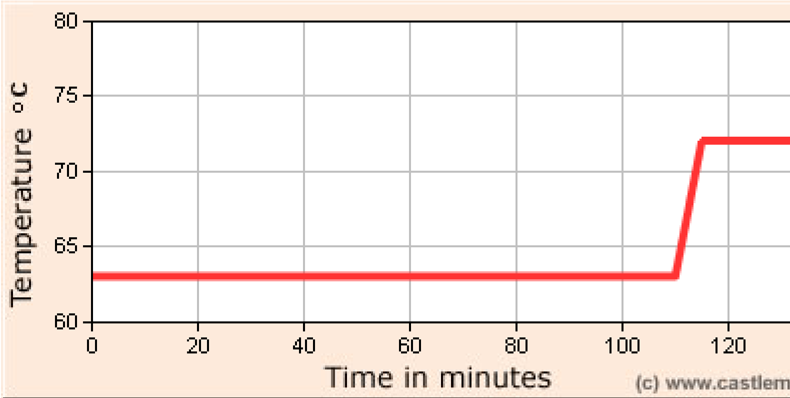
INGREDIENTS / HL

MALT	
Ch□teau Pilsen 2RS	11
Ch□teau Melano	4.5
Ch□teau Cara Gold*	0.9
Ch□teau Wheat Munich Light 16 EBC	1.8
Ch□teau Wheat Blanc	2
HOPS	
Perle	1
Aramis	1
YEAST	
Saflager S - 189	100 - 12

Mashing Temperature



Step 1: Mashing
Rest at 63° C□for 50 minutes
Rest at 72° C□for 20 minutes
Rest at 78° C□for 2 minutes

Step 2: Filtration
Separate the wort from the spent grain with water at 78° C

Step 3: Boiling
Duration: 70 min; the volume of wort declines by 6 - 10%
Counting from the start of boiling, after 5 min add Perle, after (
add Aramis

Step 4: Cooling to 12 ° C

Step 5: Fermentation
at 12 - 14° C (7 days)

Step 6: Lagering
minimum 2 weeks

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