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 / I

MALT

Ch□teau Pilsen 2RS

Ch□teau Wheat Blanc

HOPS

Magnum

Styrian Golding

YEAST

Safbrew WB-06

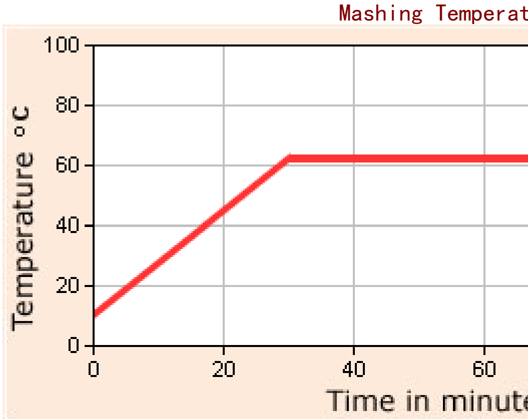
SPICES

Bitter orange peel

Cumin

Coriander

Mashing Temperat



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

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