



Belgian Malts that Make Your Beer So Special

Wheat Beer (Hoegaarden-style)



Original gravity: 13 ° PL

INGREDIENTS / HL

MALT

Chateau Pilsen 2RS

Chateau Wheat Blanc

HOPS

Magnum

Hallertauer Mittelfruh

Amarillo

YEAST

Safbrew WB-06

SPICES

Bitter orange peel

Cumin

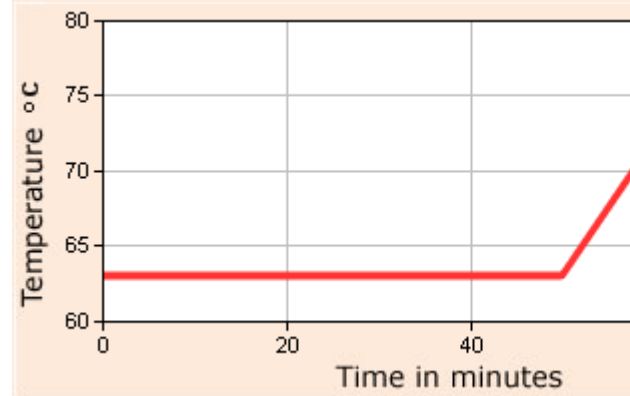
Coriander

Description

Placeholder text for description



Mashing temperature



- Step 1: Mashing
-Mash at 63°C for 50 minutes
-Rest at 72°C for 15 minutes
-Rest at 78°C for 2 minutes
Step 2: Filtration
Separate the wort from the spent grain at 78° C.
Step 3: Boiling
Duration: 1 hour 30 minutes
The volume of wort declines by 8 - 10%
After 15 minutes add Magnum hop
After 85 minutes add Hallertauer Mittelfruh and Amarillo, if necessary, and the spices
Step 4: Fermentation with Safbrew WB-06 at 28° C.

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