



Belgian Malts that Make Your Beer So Special

SMOKED WHEAT ALE



ABV 4.5%	Color 80 EBC	Bitterness* 40 IBU
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Description

A high fermentation scotch-type beer with a dry finish, roasted malt flavor, and strong smoky notes. Cookie aromas blend with a spicy bitterness from benchmark quality hops.

*The bitterness depends on the alpha acid content of hops, boiling conditions, and other parameters.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

For further information & service please contact: info@castlemalting.com

Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	53% / 11.55 kg
Château Wheat Blanc	13% / 2.8 kg
Château Biscuit	28% / 6.15 kg
Château Black	3% / 0.65 kg
Château Wheat Smoked	3% / 0.65 kg

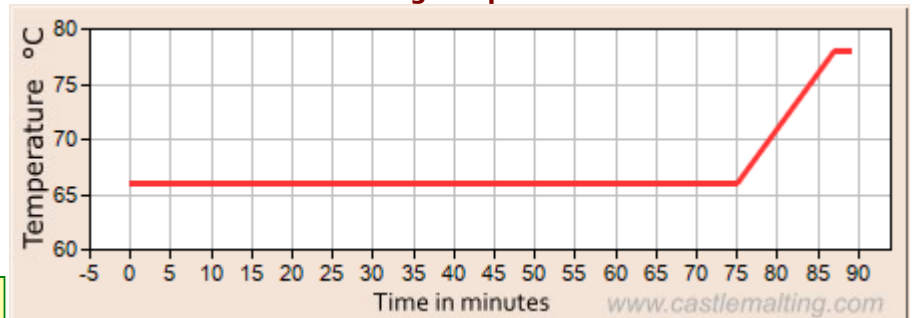
HOPS

First Gold (8.0% AA)	74 g
Willamette (5.0% AA)	50 g
Hallertauer Mittelfrüh (3.5% AA)	24 g

YEAST

SafAle S-04	70 g
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Mashing temperature



Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.8 L/kg
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Mash-in at 66°C.

Rest for 75min at 66°C and do the **Iodine Test**.

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to **mash out**.

Once the mash is done, filter and sparge with water at 78°C.

Step 2: Boiling

Boil for 60 min.

Hop addition 1: directly before boiling, add all the hops to the wort. Whirlpool to remove the trub.

Total evap	5.0%	Batch size	100L	OG	12.0°P	Efficiency	80%
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Step 3: Fermentation and Maturation

Cooldown the wort to 22°C and pitch the yeast.

Ferment at 22°C for 2 days then rise to 24°C. Once the fermentation is done (RE reached and off-flavors removed - about 7 days), drop the temperature to 8°C and rest for 1 day. Harvest the yeast.

Drop the temperature to 2°C and rest for 10 days.

Attenuation	73.3%	FG	3.2°P
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Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.8 volumes of CO2**. The beer is ready to package and drink. Enjoy!

For refermentation in the bottle, add brewing sugar and SafAle F-2.

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