Belgian Malts that Make Your Beer So Special

Belgian Wheat Beer

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□□□□ □□□□: 11 - 12 ° PL

□□□ □□: 5 - 5.5 %

□□: 10 - 12 EBC

□□: 25 - 30 IBU

□□/HL

□□	
□□ □□ 2RS	18-20kg / h
□□ □□ □□	5kg / h
□	
□□	80 g / h
□□□□□□ □□□	80 g / h
□□	
Safbrew WB-06	50-80 g / h
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□□□ □□	10g / h
□□	2g / h
□□□□	1g / h

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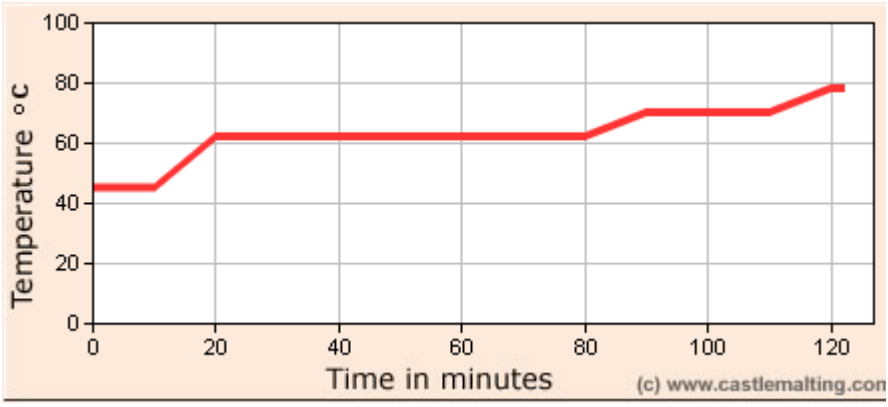

1□□: □□
-□ 80□□□□ □□□□ (45□)
- 60□□ 62□□ □□
- 20□□ 70□□ □□
- 2□□ 78□□ □□

2□□: □□
□□: 1□□ 30□
□□□ 8-10%□□ □□□
- 15□ □ □□□ □□
- 85□ □ □□ □ □□□□ □□, □□□□, □□ □□

3□□: □□
20□□□ □□□ 22□□□ □□□ □□ □, □□ □□ □ □□ □□□ □□□ □□□□□ 24□□ □□ □□

4□□: □□: 7□□□ □□ 2□□

Description
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