# Belgian Wheat Stout □□ □□□

**Original gravity:** 15 ° Pato

* This recipe is provided by Castle Malting®. Final beer parameters may differ from above, as some modifications of the recipe may be required to meet the specific characteristics of ingredients used and the specific technological conditions of the brewery.

**INGREDIENTS / HL**

**MALT**

- Château Pilsen 2RS
- Château Wheat Blanc
- Château Chocolat
- Château Wheat Black
- Château Cara Gold®
- Château Black

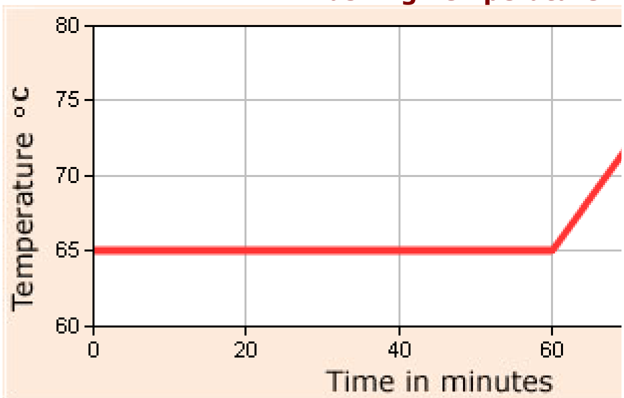
**HOPS**

- Saaz

**YEAST**

- Safbrew S-33

**Mashing Temperature**




**Step 1: Mashing**
-Mash at 62°C, adjust the pH of the wort to 5.4 du
-Rest at 72°C during 10 minutes
-Rest at 78°C during 2 minutes

**Step 2: Boiling**
Duration: 1 hour, 10 minutes
-Add 420g of Saaz at the beginning of boiling;
-After 10 minutes add 100g of Saaz.

**Step 3: Cooling**

**Step 4: Fermentation** at 20°C (7 days).

**Description**
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