



Belgian Malts that Make Your Beer So Special

Special Wheat Beer



Original gravity: 14 ° Plato

Alcohol: 6 %

Description

Placeholder text for description (represented by empty boxes).

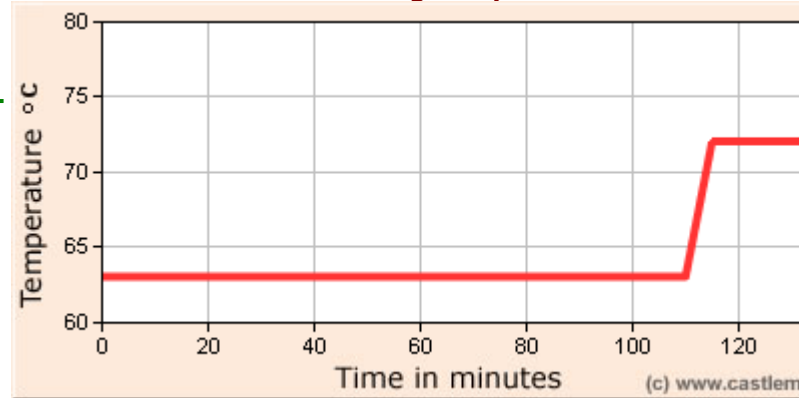


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INGREDIENTS / HL

MALT	
Château Pilsen 2RS	1
Château Melano	4
Château Cara Gold*	0
Château Wheat Munich Light 16 EBC	1
Château Wheat Blanc	
HOPS	
Perle	:
Aramis	:
YEAST	
Saflager S - 189	100 - 1

Mashing Temperature



Step 1: Mashing

- Rest at 63°C for 50 minutes
- Rest at 72°C for 20 minutes
- Rest at 78°C for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 78°C

Step 3: Boiling

Duration: 70 min; the volume of wort declines by 6 - 10%
Counting from the start of boiling, after 5 min add Perle, after 60 min add Aramis

Step 4: Cooling to 12 °C

Step 5: Fermentation

at 12 - 14°C (7 days)

Step 6: Lagering

minimum 2 weeks

Placeholder text in a yellow box.