Belgian Malts that Make Your Beer So Special

Wheat Beer
(Hoegaarden-style)

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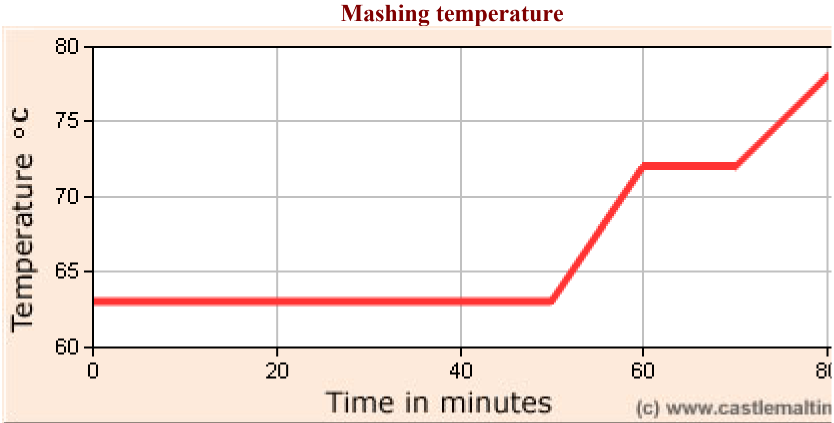
Original gravity: 13 °PL

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	16
Château Wheat Blanc	6
HOPS	
Magnum	20
Hallertauer Mittelfruh	140
Amarillo	60
YEAST	
Safbrew WB-06	60
SPICES	
Bitter orange peel	100
Cumin	10
Coriander	10

Mashing temperature



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Step1: 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, sugar, if necessary, and the

Step 4: Fermentation with Safbrew WB-06 at 28°C.

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