



# Belgian Malts that Make Your Beer So Special

## Traditional Wheat Beer



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	65% // 12.2 kg
Château Wheat Blanc	35% // 6.6 kg

#### HOPS

Magnum (12.0% aa)	26.5 IBU // 80 g
Styrian Golding (4.0% aa)	1.5 IBU // 80 g

#### YEAST

SafAle WB-06	80 g
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#### SPICES

Bitter orange peel	10 g
Cumin	2 g
Coriander	1 g

ABV	5.5%	Color	8 EBC	Bitterness	28 IBU
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### Description

Belgian Wheat or White beer is traditionally considered to be a summer drink. It is usually consumed as an aperitif with a slice of orange or lemon.

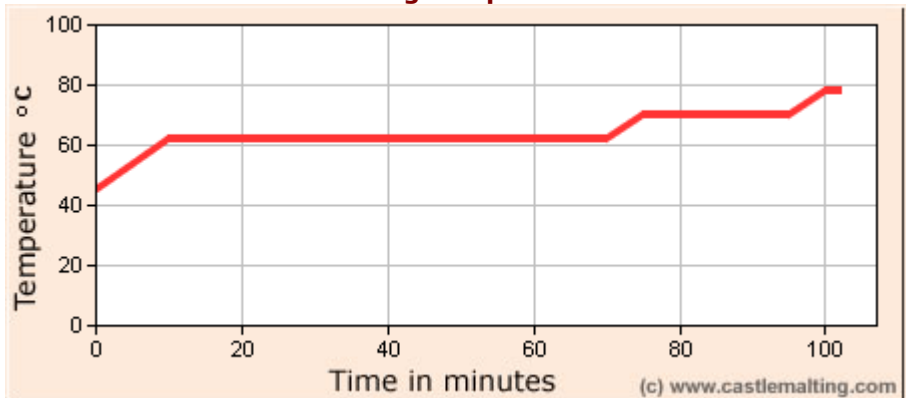
### Service:

Glass: Goblet glass  
Temperature: 4-6°C

### BREWER`S TIPS

You can add 5% unmalted flaked wheat to this recipe to give extra complexity to it.

### Mashing Temperature



### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg
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Mash-in at 63°C  
Rest for 50min at 63°C  
Rise to 72°C at 1°C/min  
Rest for 20min at 72°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 90min.  
Hop addition 1: After 30min add Magnum.  
Hop Addition 2: After 85min add Styrian Golding.  
Spices addition: After 85min add all spices.  
Whirlpool to remove the trub

Total evap	9.0%	Batch size	100L	OG	12.5°P	Efficiency	85%
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### Step 3: Fermentation and Maturation

Cool down the wort to 20°C and pitch the yeast.  
Ferment at 20°C for 2 days then rise to 24°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 10 days.

Attenuation	82%	FG	2.30°P
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**Step 4: Cold Aging and Packaging** Cold age the beer at 0°C for 5 days, remove the residual yeast, and carbonate until **3.0 volumes of**

**C02.** The beer is ready to package and drink. Enjoy! \*For refermentation in the bottle, add brewing sugar and SafAle F-2.

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](mailto: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

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