



# Belgian Malts that Make Your Beer So Special

## Wheat Beer (Hoegaarden-style)



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	70% // 12 kg
Château Wheat Blanc	30% // 5.1 kg

#### HOPS

Magnum (12.0% aa)	9.7 IBU // 30 g
Hallertauer Mittelfruh (4.5% aa)	0.8 IBU // 30 g
Amarillo (9.5% aa)	1.4 IBU // 30 g

#### YEAST

SafAle WB-06	60 g
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#### SPICES

Bitter orange peel	100 g
Cumin	10 g
Coriander	10 g

ABV	4.9%	Color	8 EBC	Bitterness	12 IBU
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### Description

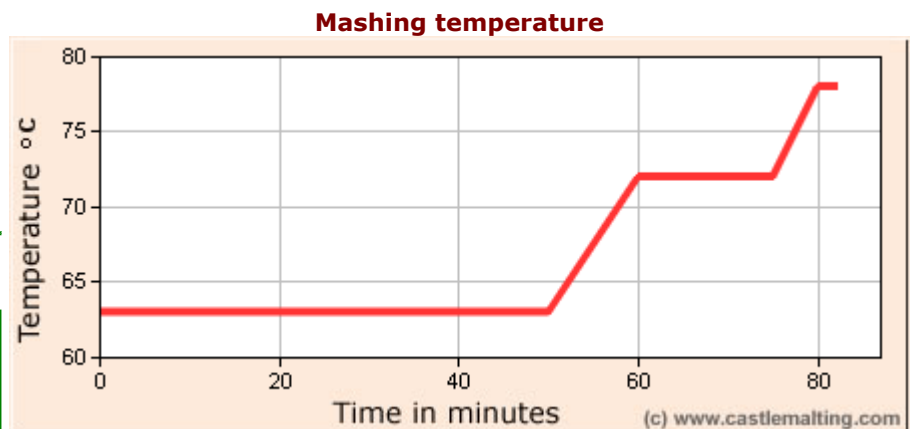
Wit Beer based on the iconic Belgian Hoegaarden. It is a white cloudy beer, traditionally considered to be a summer drink. It leaves you a playfully sour and prolonged aftertaste. This beer is a bit bitter, with a ripe taste, and served in a cool glass. Usually, it is consumed as an aperitif with a slice of orange on it.

### Service:

Temperature: 2-6°C

### BREWER`S TIP

For better wort filtration, add 2-4% of rice hulls to the mash.



### 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 80min add Hallertauer Mittelfruh.  
 Hop Addition 3: After 85min add Amarillo.  
 Spices addition: After 85min add all spices.  
 Whirlpool to remove the trub

Total evap	9.0%	Batch size	100L	OG	11.5°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 7 days.

Attenuation	80%	FG	2.25 <sup>o</sup> P
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#### Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **3.0 volumes of CO<sub>2</sub>**. 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!  
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