



Belgian Malts that Make Your Beer So Special

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.

Description



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INGREDIENTS / HL

MALT

Ch teau Pilsen 2RS
Ch teau Wheat Blanc
Ch teau Chocolat
Ch teau Wheat Black
Ch teau Gara Gold
Ch teau Black

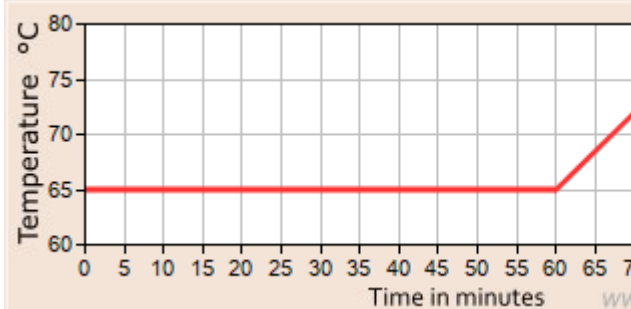
HOPS

Saaz

YEAST

Safbrew S-33

Mashing Temperature



Step 1: Mashing

-Mash at 62° C, adjust the pH of the wort to 5.4 during 10 minutes
-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).