



Belgian Malts that Make Your Beer So Special

Belgian Wheat Stout

Beer recipe



INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	13 kg / hl
Château Wheat Blanc	1.8 kg / hl
Château Chocolat	1.8 kg / hl
Château Wheat Black	1 kg / hl
Château Cara Gold®	0.9 kg / hl
Château Black	0.6 kg / hl
HOPS	
Saaz	520 g / hl
YEAST	
Safbrew S-33	70 g / hl

Original gravity: 15 ° Pato

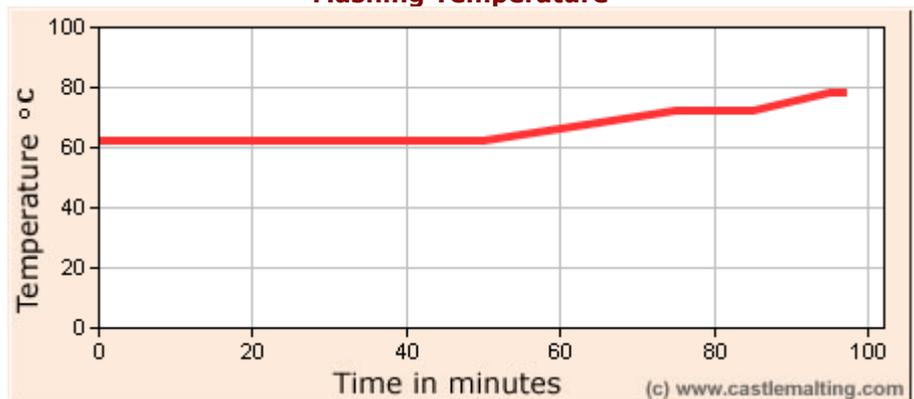
* This recipe is provided by Castle Malting®. Final beer parameters may differ from above, as some modifications of the recipe may be required to meet the specific characteristics of ingredients used and the specific technological conditions of the brewery.

Description

This Belgian Wheat stout has big roast flavors reminiscent of coffee layered on top of the slightly tart dark fruits. It is a balanced quality beer with a soft feel in the mouth.



Mashing Temperature



Step 1: Mashing

- Mash at 62°C, adjust the pH of the wort to 5.4 during 50 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).

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

For further information & service please contact: 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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