

Belgian Wheat Beer



Ingredients

Malts

Château Pilsen 2RS	75 %
Château Wheat Blanc	25 %

Hops

Magnum	80
Styrian	80

Yeast(s)

Safbrew WB-06	70	0.093
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Spices

Bitter orange peel (10 g/hl), cumin (2 g/hl), coriander (1 g/hl)

% alcohol

5-5.5

Original gravity

11-12° Pl

Bitterness

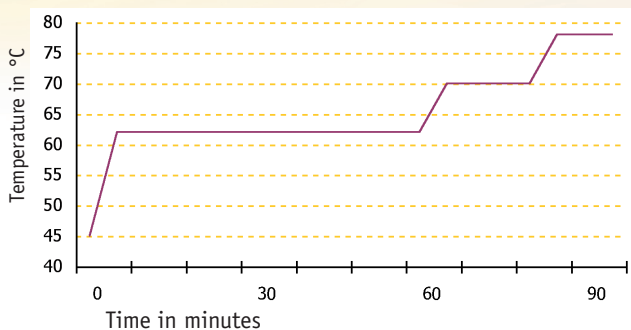
low

Colour

pale to white

Mashing Temperature

80 minutes infusion



Step 1. Mash in 80 litres of water at 45°C (113°F)

Step 2. Raise the mash temperature to 62°C (143°F) and rest for 60 minutes

Step 3. Raise the mash temperature to 70°C (158°F) and rest for 20 minutes

Step 4. Pump at 78°C (172°F) during 2 minutes

Fermentation temperature

Start at 20°C (68°F), raise the temperature to 22°C (71°F); allow the diacetyl to rest for 24 hours at the end of fermentation prior to yeast removal.

Lagering

Minimum 2 weeks at 7°C (44°F)

Boiling of the Wort

8 - 10%

Total boiling time 1 hour 30 minutes at 100°C (212°F)

After 15 minutes add Magnum, after 85 minutes add Styrian Goldings, the spices and the sugar



FERMENTIS

Some modifications may be required to meet your brewing conditions