

Blonde Buckwheat Beer - 5%

American Wheat Beer

Author: Castle Malting

Type: All Grain

IBU : 25 (Tinseth)
 Colour : 9 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.046
 Final Gravity : 1.008

Fermentables (1.25 kg)

623 g - Chateau Pilsen 2RS 3 EBC (50%)
 438 g - Chateau Buckwheat 9.5 EBC (35.2%)
 185 g - Chateau Diastatic 3 EBC (14.9%)

Hops (5.5 g)

60 min - 2.5 g - Magnum - 10.7% (14 IBU)
 ^ The Malt Miller (UK) HOP-06-009
 20 min - 2 g - Perle (T90) - 6.6% (4 IBU)
 ^ The Malt Miller (UK) HOP-06-001
 20 min - 1 g - Polaris - 23% (7 IBU)

Miscellaneous

Mash - 0.48 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.39 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 1.05 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis Safebrew Abbey Ale BE-256
 0.1 pkg - Fermentis Safale F2

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.21 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.74 L
 Sparge Water : 5.79 L
 Boil Time : 75 min
 Total Water : 9.53 L

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%



9 EBC

Mash Profile

Castle Malting
 68.7 °C - Strike Temp
 63 °C - 70 min - Temperature
 66 °C - 15 min - Temperature
 72 °C - 15 min - Temperature
 78 °C - 2 min - Mash Out

Fermentation Profile

Ale
 16 °C - 2 days - Primary
 20 °C - 7 days - Primary
 8 °C - 1 days - Primary
 2 °C - 7 days - Primary
 -1 °C - 5 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 74 Mg 15 Na 68 Cl 92 SO 150

SO/Cl ratio: 1.6

Mash pH: 5.39

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Blonde Buckwheat Beer

Recipe Notes

Target: ABV =6 %, IBU = 25, EBC = 12, OG = 1.0547, FG = 1.0103, pH = 5.3.
Whirlpool to remove the trub.

Fermentation and Maturation

Cool down the wort to 16°C and pitch the yeast.

Ferment at 16°C for 2 days then rise to 20°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.

Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until 2.8 volumes of CO₂.

The beer is ready to package and drink.

Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.

<https://www.castlemalting.com/CastleMaltingBeerRecipes.asp?Command=RecipeView&RecipeID=197>