

# Belgian Wit-Bier

Hazy Bavarian wheat beer.

## KIT CONTENTS

### Specialty Grains

- 1lb Flaked Oats

### Malt Extracts/Adjuncts

- 6lbs Wheat Malt Extract

### Hops

- 1.5oz **Bittering** Hops (Hallertau | Perle)
- .5oz **Aroma** Hops (Hallertau | Perle)

### Brew Kit Extras

- 1 tsp. Bitter Orange Peel
- 1 tsp. Coriander Seed
- 1 Muslin Bag
- 1 tsp. Irish Moss (Clarifier)
- 5oz Priming Sugar (Save for bottling day)

### Recommended Yeast

- **Dry Yeast** WB-06 | **Liquid Yeast** WLP400/410

**CONFIRM KIT CONTENTS BEFORE CONTENTS BEFORE CONTINUING**

## BREW DAY PROCESS

1. Secure specialty grains in muslin bag. Ensure grains are loose to allow for complete saturation.
2. Bring 3 gallons of water to 150° turn off heat and steep grain bag for 20mins.
3. Remove steeping grains, allow 1-2 mins for grain to drip dry. Turn heat back on and raise to 190°.
4. Turn off heat and slowly dissolve all malt extract into the hot water. Once all sugars are have been dissolved, return to heat and establish a boil.
  - a) Do not put cover back on the pan.
  - b) Watch the pot closely to avoid boil overs.
5. The unfermented beer is now wort.  
This recipe is based on a **60 minute** boil. When your boil starts add hops at times indicated.

## HOP ADDITION SCHEDULE

- Add **Bittering** hops and boil for 60 minutes.
- Add **Irish moss** and **Aroma** hops 15mins before end of boil.
- Add **Bitter Orange Peel** and **Crushed Coriander Seed** at the end of the boil.
- Turn off heat after the 60 minute boil. Begin Cooling.

Estimated Original Gravity 1.055

Estimated Final Gravity 1.010

ABV 5%

Fermentation Time 2 Weeks

Bottle Conditioning Time 2 Weeks

Batch Size 5 Gallons

Difficulty ★ ★ ☆ ☆ ☆

## BREW DAY EQUIPMENT

- 4 Gallon Brew Pot
- 6 Gallon Bucket/Carboy
- Airlock and Stopper
- Timer
- Long Spoon
- Thermometer
- Cleaner/Sanitizer
- Hydrometer
- Funnel

## COOLING AND FERMENTATION

**NOTE:** From this point temperature and sanitation are very important. When in doubt, sanitize.

**Protip:** If you are using bottled water keep a few bottles in the fridge use this cold water to aid in chilling later.

1. Force cool the wort to 90° using either an ice bath or wort chiller.
2. Add 2 gallons of cold water to the sanitized fermenter, pour in chilled wort and top off with water until you reach the 5 gallon mark.

**NOTE:** You can now check the gravity using a sanitized hydrometer.

3. When wort temperature falls to 68°-70°, add yeast.
4. Once Yeast has been added, Place lid or stopper on the fermenter. Partially fill airlock with water.
5. Place fermenter in a cool and dark location. Fermentation activity should start in 24-48 hours.
6. After 2 weeks, fermentation activity will have ceased, check final gravity with the hydrometer. Wort should be with a few points of estimated gravity.

**NOTE:** Higher ABV beers can take longer to ferment. Beer can be bottled 2-3 weeks after the start of fermentation, confirm your final gravity with the hydrometer to ensure a complete fermentation.

## GRAVITY READINGS

ABV = (OG - FG) \* 131.25

OG: \_\_\_\_\_ Date: \_\_\_\_\_

FG: \_\_\_\_\_ Date: \_\_\_\_\_