

Belgian White (witbier)

OG: 1.060 FG 1.015 ABV 6%

Extract Recipe/Partial Mash:

5 lbs Dry Wheat Malt Extract
1 lb Honey
1 lb Unmalted Wheat
1 lb 2-row Pale Malt
1 oz Hallertauer 6 HBUs(Boiling)
1 oz Coriander (10 min)
1 oz Sweet Orange Peel (10 min)
Wyeast Belgian White 3944

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- In a 6 qt kettle, add 2 qts of water and bring to 170°.
- Add the cracked grain and mix. The temperature should equalize to 150°. Let sit for 1 hour at 150°.
- Add 2 gal of water to your boil kettle. Heat to 170°.
- Rinse the grain with the 2 gal of 170° water using a strainer or colander. Collect the runoff for the boil.
- Add malt extract and honey.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 oz Hallertauer)
- Continue boiling for 50 mins then add 1 oz of crushed coriander and 1 oz sweet orange peel.
- Continue to boil for 10 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops and spices with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

5 lbs 2 Row Malt
4 lbs Wheat Malt
1 lb Unmalted Wheat

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.