

# BELGIAN WIT RECIPE

## Brian's Wit

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### INGREDIENTS

- 4.5 lb (2.04 kg) Pilsner malt
  - 4.5 lb (2.04 kg) flaked wheat
  - 0.5 lb (227 g) flaked oats
  - 0.5 lb (227 g) acidulated malt
  - 1.0 oz (28 g) Hallertauer whole hops, 3.9% a.a. (90 min.)
  - 0.5 oz (14 g) Saaz whole hops (15 min.)
  - 0.5 oz (14 g) bitter orange peel (15 min)
  - 0.5 oz (14 g) coriander (15 min.)
  - Wyeast No. 3944 Belgian Witbier ale yeast (1 qt)
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### INFORMATION

2006 NHC Gold Medal Winner  
5.5 Gallon Batch

OG: 1.052  
FG: 1.008  
ABV: 5.78%  
SRM: ?  
IBUs: ?

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### INSTRUCTIONS

#### STEP ONE

(Mash instructions not provided by Brian Thatcher - Instructions provided are an approximation aiming for a medium-light to medium mouthfeel)

Mash grain at 152° F for one hour. Mash out at 168° F, and sparge at 170° F. Collect enough wort to account for evaporation from a 90 minute boil.

#### STEP TWO

Add hops and spices according to the times listed in the ingredients section.

#### STEP THREE

After the boil, stir wort vigorously to create a whirlpool and precipitate out the trub. Chill to pitching temperature. Primary fermentation for 19 days at 68° F.

