

Brewer's Best™

Recipe for

WITBIER

Yield: 5 gallons

Starting Gravity:	1.044-1.052
Final Gravity:	1.007 - 1.010
Alcohol by Volume:	3.75% - 4.35%
Hop IBUs:	14

INGREDIENTS (INCLUDED):

3.3 lbs.	Briess Bavarian Wheat Liquid Malt Extract
1 lb.	Briess CBW Bavarian Wheat Dried Malt Extract
8 oz.	Flaked Wheat
8 oz.	Flaked Oats
1 lb.	Briess Crushed 2-Row Pale Malt
1 oz.	Vanguard Hops (Bittering)
1 oz.	Sterling Hops (Finishing)
½ oz.	Bitter Orange Peel
½ oz.	Coriander
1 ea.	Safbrew WB-06 Dried Wheat Yeast
5 oz.	Priming Sugar
60 each	Crown Caps
1 each	Grain Steeping Bag

EQUIPMENT NEEDED:

Stainless Steel or Enamel Pot (at least 12 quart capacity)
6.5 Gallon Fermenter with grommets lid
Airlock
Siphon Package (5 feet of siphon tube, bottle filler, racking tube with tip, and bucket clip)
Crown Caps Hydrometer
Beer Yeast Bottle Brush
No-Rinse Cleanser
Liquid Crystal Strip Thermometer
Beer Bottles (approximately 53 of 12 oz. capacity, *returnable bottles only*)
Bottle Capper
Bottling Bucket with Spigot
Floating Thermometer

PROCEDURES

RECOMMENDATION: READ THESE INSTRUCTIONS FROM BEGINNING TO END BEFORE YOU BEGIN. ALL TEMPERATURES LISTED ARE FAHRENHEIT.

- A. Following the cleanser package instructions, thoroughly clean and sanitize these items using No-Rinse cleanser:
- Primary fermenter
 - Lid
 - Airlock
 - Hydrometer
 - Heat-tolerant spoon
 - Laboratory or floating thermometer
- B. Pour two gallons of clean water into a 4 gallon or larger pot. If included in your recipe, pour crushed grains into the cloth bag and tie the end into a knot to close it. If crushed grains are not included, go to Step C. Place the grain-filled bag into the brewpot water and heat to approximately 160° - 170° and steep 20 minutes. **DO NOT BOIL THE GRAINS.** Carefully remove the grain bag and allow it to drain into the brewpot without squeezing. Discard the grain-filled bag.
- C. Heat the brewpot water to boiling. Add malt extract syrup and/or dry malt extract. Stir constantly until it returns to a boil. Add bittering hops. **Be careful not to let the pot boil over.** At 35 minutes into the boil add the coriander and orange peel spice pack. Boil for 20 more minutes, stirring occasionally, then add finishing hops. Boil for an additional 5 minutes (total boiling time is 60 minutes).

*** Note - liquid malt extract will pour easier if you first place the tin in a pan of hot water for 10-15 minutes. ***