

# ORANGE WITBIER

**BJCP 2015: 24A**



## ALL-GRAIN METHOD (13900)

2.5kg JW Export Pils



## VITAL BEER STATS

Batch Volume: 23 litres

Wyeast 3944

WLP400

Boil Volume: 28 litres

MG Premium Wheat

T-58

Mash time: 60 mins @ 65°C

LalBrew Abbaye

MJ M21 Belgian Wit

Boil time: 60 mins



## SPECIALTY MALTS

2kg BL Flaked Wheat

0.25kg BL Flaked Oats

0.1kg WY Melanoidin



## HOPS

15g Hallertau

@ 60 (Bittering hops)

15g Hallertau

@ 15 (Flavour hops)



## OTHER ADDITIONS

Whirlfloc tablet

@ 10 (Boil)

25g Sweet Orange Peel

@ 5 (Boil)

28g Coriander Seed

@ 5 (Boil)



## SUGGESTED YEAST

Wyeast 3944 Belgian Witbier

WLP400 Belgian Wit

SafAle T-58

LalBrew Abbaye Belgian Ale

Morgans Premium Wheat Beer

MJ M21 Belgian Wit



## BREW DAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



**Batch volume: 23l**  
**Pre-boil volume: 28l**

**Mash temp: 65°C**  
**Mash time: 60 mins**  
**Boil time: 60 mins**

**Estimated O.G. : 1.045**  
**Estimated F.G. : 1.011**  
**Estimated ABV : 4.5%**

**SRM : 3.6**  
**IBUs : 10**

## NOTES



MY RATING:

1 2 3 4 5

**Tasting date:**

**Appearance:**

**Aroma:**

**Taste:**

**Overall:**

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A refreshing , elegant, tasty, moderate-strength wheat-based ale.

**Aroma:** Moderate malty sweetness with light, grainy, spicy wheat aromatics, often with a bit of tartness. Moderate perfumy coriander. Moderate zesty, citrusy-orangey fruitiness. Spices should blend in with fruity, floral, and sweet aromas and should not be overly strong.

**Appearance:** Very pale straw to very light gold in colour. The beer will be very cloudy from starch haze and/or yeast. Dense white, moussy head.

**Flavour:** Pleasant malty-sweet grain flavour with a zesty, orange-citrusy fruitiness. Can have a low bready wheat flavour. Hop bitterness is low to medium-low. Herbal-spicy flavours, which may include coriander and other spices.

**Mouthfeel:** Medium-light to medium body, often having a smoothness and light creaminess from unmalted wheat and the occasional oats. Despite body and creaminess, finishes dry and often a bit tart. Effervescent character from high carbonation.