

BREWMART SERIES RECIPE KITS

DOM: 221/22

13920

BELGIAN WITBIER

BJCP 2015: 24A

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VITAL BEER STATS



Batch Volume: 23 litres

Boil Volume: 28 litres

Mash time: 60 mins @ 66°C

Boil time: 60 mins

Wyeast 3944

WLP400

WB-06

ALL-GRAIN METHOD (13920)

Whirlfloc tablet @ 10 (Boil)

28g Coriander Seed @ 5 (Boil)

25g Bitter Orange Peel @ 5 (Boil)

30g Hallertau @ 60 (Bittering hops)

2.5kg JW Traditional Ale

2.5kg BL Flaked Wheat

Wyeast 3944 – Belgian Witbier

WLP400 – Belgian Witbier

SafAle WB-06

Lallemand- Belgian Wit-Style

OTHER ADDITIONS

HOPS

SPECIALTY MALTS

SUGGESTED YEAST

Batch volume: 23l

Pre-boil volume: 28l

Mash temp: 66°C

Mash time: 60 mins

Boil time: 60 mins

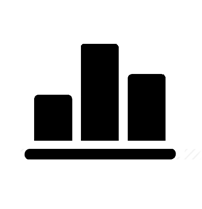
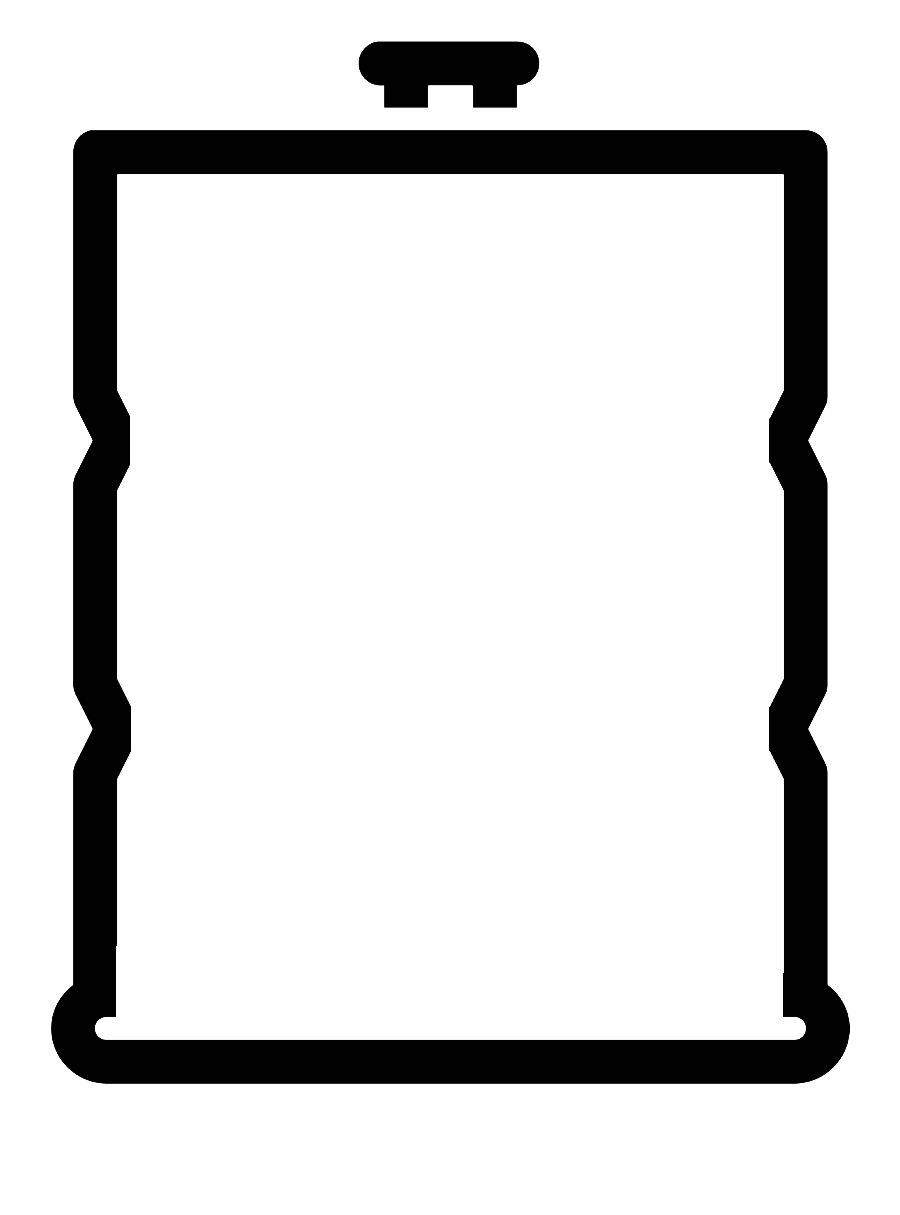
Estimated O.G. : 1.047

Estimated F.G. : 1.011

Estimated ABV : 4.7%

SRM : 3.9

IBUs : 15



BEER JUDGE CERTIFICATION PROGRAM

STYLE DESCRIPTION

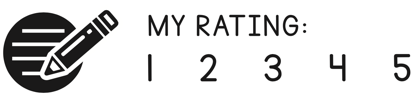
Overall: A refreshing, elegant, tasty, moderate-strength wheat-based ale.

Aroma: Moderate malty sweetness (often with light notes of honey and/or vanilla) with light grainy, spicy wheat aromatics, often with a bit of tartness.

Appearance: Very pale straw to very light gold in colour. The beer will be very cloudy from starch haze and/or yeast, which gives it a milky, white/yellow appearance. Dense, white head with good head retention.

Flavour: Pleasant malty-sweet grain flavour and a zesty, orange fruitiness. Refreshingly crisp with a dry, often tart, finish. Bitterness from orange pith should not be present.

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.



NOTES

Tasting date:

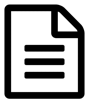
Appearance:

Aroma:

Taste:

Overall:

BREWDAY RECORD KEEPING



Date Brewed: ………………………………...

Vol into Fermenter: .………………………….

Original Gravity: ……………………………..

Fermentation temp: ………………………….

No. of days in Fermenter: …………………….

Final Gravity: ………………………………...

ABV: ………………………………………….

Yeast strain used: …………………………….