



BELGIAN WITBIER



ALL-GRAIN METHOD (13920)

- 2.5kg JW Traditional Ale



SPECIALTY MALTS

- 2.5kg BL Flaked Wheat



SUGGESTED YEAST

Liquid:

- Wyeast 3944
Belgian Witbier

Dry:

- SafBrew WB-06
- Lallemend Belgian Wit
Style



HOPS

Note: Times refer to 'time remaining in boil'

- 30g Hallertau @ 60 min (Bittering hops)



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)
- 28g Coriander Seed @ 5 min (Boil)
- 25g Bitter Orange Peel @ 5 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

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

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 (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.