



# ORANGE WITBIER



## ALL-GRAIN METHOD (13900)

- 2.5kg JW Export Pils



## SPECIALTY MALTS

- 2kg BL Flaked Wheat
- 0.25kg BL Flaked Oats
- 0.1kg WY Melanoidin



## SUGGESTED YEAST

### Liquid:

- Wyeast 3944  
Belgian Wit

### Dry:

- SafAle T-58
- Lallemend Belgian Wit
- MG Premium Wheat
- MJ M21 Belgian Wit



## HOPS

Note: Times refer to 'time remaining in boil'

- |       |           |   |        |                  |
|-------|-----------|---|--------|------------------|
| ▪ 15g | Hallertau | @ | 60 min | (Bittering hops) |
| ▪ 15g | Hallertau | @ | 15 min | (Flavour hops)   |



## OTHER ADDITIONS

Note times refer to  
'time remaining in boil'

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

A beginner brewing guide with instructions can be located on our website: [brewmart.com.au](http://brewmart.com.au),  
**All Grain Recipes**



## BREW DAY 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: 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.