



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:

- SafBrew 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,
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: 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.