

# MT. WASHINGTON

## WITBIER

STYLE: BELGIAN WITBIER

DIFFICULTY:



TIME: 2 1/2 HOURS

|                                  |   |         |        |
|----------------------------------|---|---------|--------|
| <b>MALT EXTRACT:</b>             | Wheat   | 6 lbs.  |        |
| <b>ADJUNCTS:</b>                 | Honey or Candi Sugar  | 1 lbs.  |        |
| <b>GRAIN BILL:</b>               | CaraPils  | 7 oz    |        |
|                                  | Belgian Aromatic  | 1 oz    |        |
| <b>HOPPING SCHEDULE:</b>         | #1 Whole Perle (8.0%)   | 0.45 oz | 60 min |
|                                  | #2 Whole Saaz   | 0.50 oz | 5 min  |
|                                  | #3 Spices: .5 oz. Coriander & .5 oz. Bitter Orange Peel         |         | 5 min  |
| <b>STARTING GRAVITY:</b>         | 1.054   |         |        |
| <b>FERMENTATION TEMPERATURE:</b> | 65-75 degrees F.  |         |        |
| <b>YEAST:</b>                    | Wyeast 3944 Belgian White or White Labs WLP400 Belgian Wit Beer |         |        |

### INSTRUCTIONS:

- In a small pot bring 3 or 4 quarts of water to around 150 degrees (bubbles start to form on the bottom.)
- Remove from the heat and stir in the specialty grains, cover and steep for 20-30 minutes.
- Meanwhile, fill the large brew pot half full with water and apply heat.
- When bubbles start to rise from the large pot, turn off the heat and stir in the extract and adjuncts.
- After the grains have steeped for 20-30 minutes, pour them through a strainer into the large brew pot.
- Add some hot water to the small pot and rinse the grains in the strainer.
- Bring what is now called 'wort' to a full, roiling boil. Watch for boilovers!
- Once the foaming stops, add the contents of the first hop package.
- Sanitize your fermenter, strainer, airlock & stopper.
- Maintain the boil for one hour, adding hops as per recipe.
- When the boil is done, cool the pot in a sink until sides are cool to the touch.
- Pour the wort into your sanitized fermenter, add pre-chilled water to bring it up to 5 gallons at about 75 degrees and pitch the yeast.
- Ferment in the temperature range recommended above.