

WITBIER (All Grain)

Official NORTHERN BREWER Instructional Document

Literally, “white beer,” this Belgian wheat beer got its name because of its cloudy haze (it’s actually straw-gold in color). The smooth mouthfeel, grainy flavor, and massive head retention of wheat malt meets dry and phenolic Belgian witbier yeast and the tart, enticing character of coriander and bitter orange peel – very complex and delicate. An appealingly crisp, dry, and refreshing alternative to generic warm-weather lawnmower beer.

OG 1.044 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 3.5 lbs. Weyermann Pale Wheat
- 3.5 lbs. Belgian Pilsner
- 1 lbs. Flaked Oats

BOIL ADDITIONS & TIMES

- 2 oz Hersbrucker (60 min)
- 1 oz Coriander (10 min)
- 1 oz Bitter Orange Peel (1 min)

YEAST

- If you chose dry yeast:
BREWFERM BLANCHE.
Optimum temperature: 64-73°F
- If you chose liquid yeast:
WYEAST #3944 BELGIAN WITBIER YEAST.
Optimum temperature: 62-75°F

MASH SCHEDULE: MULTI STEP

Protein Rest: 122°F for 20 minutes

Sacch’ Rest: 152 F for 60 minutes

Mashout: 170°F for 10 minutes

BOIL ADDITIONS & TIMES

2 oz Hersbrucker (60 min)

1 oz Coriander (10 min)

1 oz Bitter Orange Peel (1 min)

YEAST

If you chose dry yeast:

BREWFERM BLANCHE.

Optimum temperature: 64-73°F

If you chose liquid yeast:

WYEAST #3944 BELGIAN WITBIER YEAST.

Optimum temperature: 62-75°F