



FULL MOONED BELGIAN WIT

Recipe courtesy of Briess

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.046	1.011	4.5%

INGREDIENTS

4.0 lbs Pilsner Malt
3.5 lbs White Wheat Malt
1.0 lb Oat Flakes

HOPS

1.0 oz Hallertau Mittlefruh (3.0% AA)
60 Minutes

ADJUNCTS

3.5 g Freshly Ground Coriander
11.0 g Sweet Orange Peel

YEAST

White Labs Belgian Wit Ale Yeast
- WLP400

PROCESS

Mash grains in 3.0 gallons of water at 144°F for 30 Minutes.

Add 0.75 Gallons of boiling water to increase temperature to 157°F for 30 minutes

Sparge with 170°F water to obtain desired pre-boil kettle volume.

Bring wort to a boil and add 1.0 oz Hallertau Mittlefruh hops.

Boil for 60 minutes. Add yeast nutrient with 15 min remaining

Turn off heat and steep Coriander/Orange Peel for 1 minute.

Cool wort to 68°F

Transfer to fermentor and pitch yeast.

Ferment for 2 weeks at 68-72°F.

Bottle or keg after fermentation.