



# WITTY CHERRY WHEAT WIT

*Recipe courtesy of Elliott Richter, Fifth Season - Carrboro*

RECIPE TYPE	BATCH SIZE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
<b>All-Grain</b>	<b>5 Gallon</b>	<b>1.067</b>	<b>1.012</b>	<b>7.22%</b>

## INGREDIENTS

3 lb American Pale - 2-Row  
 3 lb American - White Wheat  
 3 lb Belgian - Pale Malt  
 2 lb Caramel 40L Malt

## HOPS

1 oz German Hallertau Hops @ Boil - 60 min  
 1 oz German Hallertau Hops @ Boil - 60 min  
 1 oz Czech Saaz Hops @ Boil - 5 min

## YEAST

Fermentis - Safbrew - General/Belgian Yeast S-33

## OTHER INGREDIENTS

1 oz Orange Zest - Sweet @ Strike - 60 min  
 - Spice - Mash  
 1 oz coriander seed @ Strike - 60 min  
 - Spice - Mash  
 1 tbsp Irish Moss @ Finning - Boil - 5 min  
 1 oz Yeast Nutrient @ Finning - Boil - 5 min  
 1.5 lbs Frozen Bing Cherries  
 - Flavor @ Secondary Fermentation - 10-14 days  
 10 gallons water total for mash, lauter, and sparge

## PROCESS

Strike milled grains, orange peel, and coriander seed in 3.5 gallons of hot water @ 158°F for 60 minutes.

Drain into boil pot and lauter.

Heat 6.5 gallons Sparge water to 170°F and sparge for 60 mins @ 1qt/min rate and into boil pot.

Boil wort down to 5 gallons.

During boil, add 1oz each Hallertau hops and boil each for 60 mins, 30 mins, and 5 mins respectively. Remove when time is up.

Last 5 mins of boil add irish moss and yeast nutrient.

Chill wort to ~80°F, rack to your fermentor, and pitch two packs of yeast OR a yeast starter.

Hold at ~68°F for 1 week.

Rack to your fermentor, and add cherries pureed for best flavor.

Hold at ~68°F for 1 week.

Keg or bottle condition once beer hits terminal gravity.