Belgian Wit

KIT INVENTORY

FERMENTABLES

- 3.3 lbs. Pilsen Liquid Malt Extract
- 3.3 lbs. Wheat Liquid Malt Extract
- 1.0 lbs. Pilsen Dry Malt Extract

SPECIALITY GRAINS

- 0.50 lbs. Caramel 10L

YEAST

- Dry option: Safbrew T-58 (54-77°F)
- Liquid option: WLP400 Belgian Wit Yeast (67-74°F) OR WYeast 3944 Belgian Witbier (62-75°F)

OTHER

- 5 oz. Priming Sugar
- 1 oz. Coriander Seed (Crush & add at last 5 min of boil)
- Muslin Bag

HOPS + SCHEDULE

- 1 oz. Sterling (boil for 60 min)
- 1 oz. Citra (add at flameout)

ITEMS NEEDED

- 5 Gallon Homebrewing Equipment Kit + Sanitizer
- 3.5+ Gallon Boil Kettle + Spoon
- Thermometer
- Approximately two cases of either 12 oz. or 22 oz. pry-off style beer bottles + Caps

BREWING INFO

EXPECTED O.G.: 1.055
ACTUAL O.G.:

EXPECTED F.G.: 1.012
ACTUAL F.G.:

BREWING STEPS

BREW DATE:

- Collect and begin heating 2.5 gallons of water.
- Pour crushed grain into supplied mesh bag and tie the open end in a knot.
- Steep grains for 20 minutes or until water reaches 170°F. Remove bag and discard.
- Bring water to a boil.
- Once you have reached a boil, remove the kettle from the burner and stir in malt extracts. The mixture is now called wort, the brewer's term for unfermented beer.
- Return wort to heat and bring to a boil.
- As soon as you reach a boil, set a timer for 60 minutes and begin adding hops & coriander according to the hop schedule on the left.

*Coriander seeds can be cracked with a rolling pin and tossed right into the kettle.

**A hop addition reading 'Boil for 60 minutes' is added at the beginning of the 60 minute boil. An addition reading 'Add at Flameout' is added at the end of the 60 minute boil when the flame is turned off.

- When the 60-minute boil is complete, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller or place the kettle in an ice bath in your sink.
- While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, air lock, funnel, etc— along with the yeast pack and a pair of scissors.
- Fill your primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.
- Add more cold water as needed to bring the volume to 5 gallons.
- Using your hydrometer, take a gravity reading from a sample of wort. This should be close to the expected O.G. (original gravity) listed in the Brewing Info section.
- Seal the fermenter and rock it back and forth for a few minutes to aerate the wort.
- Once the temperature of the wort is 78°F or lower, use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.
- Add approximately 1 tablespoon of water to the sanitized airlock. Insert the airlock into the rubber stopper or lid to seal the fermenter.
- Move the fermenter to a cool, dark spot. The optimal fermentation temperature for the yeast is listed on the left.
- Fermentation should begin within 48 hours and last for up to 2 weeks. During fermentation, a layer of foam will develop on the surface of the beer and you will see bubbles escape through the airlock.

APPROXIMATELY 2 WEEKS LATER

BOTTLING DATE:

- Sanitize siphoning and bottling equipment. This includes all bottles, caps, tubing, etc.
- Mix 5 oz. Priming Sugar with 16 oz. water and bring solution to boil, cool and add to your bottling bucket.
- Siphon beer into your bottling bucket and mix with the priming sugar solution. Gently stir but do not splash. At this point any extra oxygen can cause off flavors to develop.
- Fill and cap bottles.
- Store bottles at room temperature for 2 weeks.

After 2 weeks the bottles can be stored cold. Pour chilled beer into a clean glass and enjoy!

NOTES: