

LOVE2BREW

BELGIAN WITBIER (ALL-GRAIN – 2.5 GALLON)



Belgian Witbiers are a refreshing, easy to drink beer that showcases zesty and sweet citrus flavors combined with slight herbal spice notes and a distinct yeast character. When you brew our Belgian Witbier you will use fresh sweet orange peels in combination with ground coriander to create a true to style classic. Also known as a White Ales due to their hazy appearance this golden ale will pour with a fluffy white head that will feel soft and creamy in texture at first sip but will finish crisp and slightly dry. This is an incredibly palatable beer popular during warmer months but enjoyed by many throughout the year.

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.051
- 4.9% ABV (Estimated)
- IBUs: 16.7
- SRM: 3.2
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 2 lb. Belgian Pilsner Malt
- 1.5 lb. Flaked Wheat
- 1 lb. Red Wheat
- 8 oz. Flaked Oats

Hops

- 1/2 oz. German Hallertau (Bittering)

Yeast Choices

- Safbrew T-58
- White Labs Belgian Wit Ale Yeast (WLP400)
- Wyeast Belgian Witbier Yeast (3944)

Other

- Spice Pack
- 2 oz. Priming Sugar

MASH INGREDIENTS:

- 2 lb. Belgian Pilsner Malt
- 1.5 lb. Flaked Wheat
- 1 lb. Red Wheat
- 8 oz. Flaked Oats

MASH SCHEDULE:

- Protein Rest: 122°F for 15 minutes
- Saccharification Rest: 156°F for 45 minutes.

Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1/2 oz. German Hallertau (60 Minutes)
- Spice Pack (5 Minutes)

NOTES:

Because of the large portion (40%) of unmalted grains being used in this batch we recommend that you brew with a multi-step mash. You should adjust your strike temperature to hit 122°F and have heated water prepared to raise the temperature to 156°F after your protein rest.

If you are unable to control your mash temperature using the outlined method then switch the mash time to 60 minutes at 156°F and mash out at 168°F for 10 minutes.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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