

LOVE2BREW

FROSTBIER WHITE IPA (ALL-GRAIN)



Frostbier White IPA is a beautifully balanced brew that showcases bright citrus aromatics and flavors with a pillow soft mouthfeel. White IPAs are a blend of American IPA and Belgian Witbier, a combination that tones down bitterness for balance and fruity notes. Amarillo, Belma, dried Bitter Orange Peels, and Witbier yeast create the bright orange citrus flavor and aroma profile while the Pilsner, Wheat, and Oats create a soft supporting malt base that balances the beer making it incredibly drinkable. Frostbier White IPA is a hazy, easy drinking, balanced IPA and is the ideal choice if you're looking for something that you can enjoy every day with friends and family.

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 5-7 Days Secondary Fermentation
- 2 Week Bottle Conditioning
- Original Gravity: 1.059
- 6.0% ABV (Estimated)
- IBUs: 64.2
- SRM: 3.1
- 60 Minute Boil

HOMEBREW KIT CONTENTS

Malts & Specialty Grains

- 6 lb. Pilsner Malt
- 4 lb. White Wheat Malt
- 1 lb. Flaked Oats

Hops

- 1 oz. Belma (Bittering)
- 1 oz. Belma (Aroma)
- 2 oz. Amarillo (Aroma)
- 1 oz. Belma (Dry Hop)
- 1 oz. Amarillo (Dry Hop)

Yeast Choices

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

Other

- 1 oz. Bitter Orange Peel
- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 6 lb. Pilsner Malt
- 4 lb. White Wheat Malt
- 1 lb. Flaked Oats

MASH SCHEDULE:

- Saccharification Rest: 152°F for 60 minutes
- Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1 oz. Belma (60 Minutes)
- 1 oz. Belma (20 Minutes)
- 1 oz. Amarillo (10 Minutes)
- 1 oz. Amarillo (5 Minutes)
- 1 oz. Bitter Orange Peel (5 Minutes)
- 1 oz. Belma (Dry Hop)
- 1 oz. Amarillo (Dry Hop)

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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