

INGREDIENTS

GRAINS

1.5 lb (0.68 kg) Bavarian
Wheat Dry Malt Extract
(DME)

HOPS

0.4 oz (11.4 g)
Fuggle Hops

YEAST

Safbrew S-33 Yeast

EXTRAS

0.25 oz (7.0 g)
Crushed Coriander
0.25 oz (7.0 g)
Sweet Orange Peel

METHOD

Bring 1.5 gallons (5.7 L) of cold water to a boil in your brew kettle. As it begins to boil, turn off heat and add Bavarian Wheat DME. Bring back to a boil and add Fuggle hops, being careful to avoid boilover.

Continue to boil for 60 minutes, following the hop additions at right. 10 minutes from the end of the boil, add coriander and sweet orange peel. After boiling for a total of 60 minutes, cool wort to approximately 75°F (24°C) or below, being careful to maintain sanitary conditions. If necessary, add cold, filtered water to bring the volume of wort in the fermenter to 1.0 gallon (4.0 L). Pitch yeast.

Ferment for one week, or until bubbling in the airlock has subsided. If desired, transfer to a secondary fermenter and ferment for an additional 3-5 days before bottling.

RECIPE TYPE

Extract

DIFFICULTY



BOIL TIME

60 min

ABV

5.2%

OG

1.052

FG

1.012

IBU

19

GOLDEN WIT

BOIL

- Boil 1.5 gallons (5.7 L) Water
- Heat Off + Bavarian Wheat DME
- Boil Return to boil
- + 0.2 oz (5.7 g) Fuggle Hops
- 50 min + Crushed Coriander
Sweet Orange Peel
- 55 min + 0.1 oz (2.8 g) Fuggle Hops
- 59 min + 0.1 oz (2.8 g) Fuggle Hops
- 60 min End Boil

COOL

- 75°F/
24°C Cool to 75°F (24°C) or
below
- 1.0 GAL Add cold filtered water
to reach 1.0 gallon wort
volume
- + Pitch Yeast

FERMENT

- 7 days Primary
- 3-5 days Secondary (if desired)

BOTTLE

