



Brevity Is... Witbier



⚠ If your kit has **liquid yeast**, put it in the refrigerator as soon as possible.

Just like brevity is the soul of wit, so wheat is the essence of the Belgian Witbier. However, there is little brevity in this unique take on the light Belgian style. This beer uses **German Spelt Malt** (a distant cousin of modern wheat,) **Paradise Seeds** instead of coriander and **Tangerine peel** in lieu of the more common bitter orange peel. Flaked Oats and Flaked Red Wheat along with a light addition of honey malt contribute a traditional taste to this partial mash kit. German hops add just enough aroma and bitterness to round out this light and flavorful brew.

Calculated Approximate: O.G.: 1.048 F.G.: 1.012 ABV: 4.6% IBU: 17 SRM: 4

Kit Ingredients

- Specialty Steeping Grains:
 - 3 lbs Spelt Malt
 - 1 lb 4 oz Flaked Red Wheat
 - 8 oz Flaked Oats
 - 4 oz Honey Malt
- 3 lb wheat liquid malt extract
- 1 oz Cluster hops (30 min)
- 1 oz German Spalt (5 min)
- 2g Paradise Seeds (crush this)(5 min)
- 1 oz Tangerine Peel (5 min)
- 1 cup corn sugar (for bottling)
- 2 Muslin sacks to steep grains
- Wyeast 3944, WLP400, or S-33

⚠ Please make sure that your kit contains these items. Please call us at 608-257-0099 before brewing if any item is missing. Thanks!

Directions

Sanitize everything well! Remember to stir periodically throughout the boil!

0. If you are using liquid yeast, about three to six hours before you are going to brew, remove the liquid yeast from the refrigerator. If it is a Wyeast pack, break the nutrient pack inside the yeast package according to the directions on the package. Leave the yeast out at room temperature until it is time to pitch your yeast into your beer.
1. Fill your kettle with 10 quarts of water and heat it to 166F. Pour the crushed **mashing grain** into the grain sacks equally, tie them closed, and place them into your kettle. Check the temperature, make sure it is between 150F and 155F. (If you want a little more body in the beer mash a little warmer. If you want a little less body, mash a little cooler. Just make sure to keep it between 148F and 159F). Mash the grains for 60 minutes.
2. While your grains are mashing, heat 6 - 8 quarts of water to 170F in a separate pot. After the 60 minute mash, **remove the grains** from the mixture and rinse them with the 6 - 8 quarts of hot water, collecting the runnings in your boil kettle. Then turn on the heat and bring the mixture to a boil. You will be boiling the mixture,



called wort, for a total of 30 minutes. However, keep reading, because you'll be adding hops during that time.

3. When you achieve a boil, turn off the heat. Now turn off the heat it's time to add the 3 lb. jar of **wheat liquid malt extract** into the hot wort. (The extract may pour more easily if you open the top of the container and place it in a saucepan of hot, not boiling, water for ten minutes prior to pouring. Do not apply direct heat to the jar.) Stir extract into wort well.
4. Turn the heat back on and bring the wort to a boil. Upon initial boil the wort may foam up (called a "hot break"). If this happens, reduce the heat until the foam recedes, then turn up the heat, bring back to a boil, and maintain a rolling boil. Start your 30 minute timer at this point in the brewing process. Add **1 oz of Cluster** hops pellets and boil for 25 minutes. This hop addition will impart the bitterness to your beer.
5. After these 25 minutes, it's time to add another hop addition. Add **1 oz of German Spalt** hop pellets and the crushed **Paradise seeds** and the **Tangerine Peel**. Boil for another 5 minutes.
6. After these 5 minutes (30 min total), you are done boiling your beer, so it's time to turn off the heat and start to cool the wort down.
7. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
8. Fill the sanitized fermentor with 1.5 gallons of cold water (use less if you boiled more water than the recipe calls for). Cool your hot wort down to around 100-110F by placing your pot carefully into a sink of ice water for 15-30 minutes or by using a wort chiller. Carefully pour the hot wort into the cold water in the fermentor. If necessary, top up to 5 gallons with cold water.
9. Take a temperature reading of the wort. If the wort mixture in the fermentor is below 80°F (not warm to the touch), give the wort a good shake or a good stir with a sanitized metal or plastic spoon. Here you are trying to aerate the wort, which will help your yeast get going. This is also a good time to take a hydrometer reading. The number from this reading is your starting gravity. Add your beer **Yeast**. Instructions are on the yeast package.
10. Seal your fermentor. Attach the fermentation lock half filled with water. Ferment at 62°-75°F for around 14 days. Note that it can take up to 24 hours for active fermentation to be visible. If you don't see any activity in the air lock or foam on the surface of beer after 24 hours, call us at 608-257-0099. If doing a double stage fermentation, siphon the beer into the glass carboy after 7-10 days in the primary fermentor (the beer may be transferred to the glass carboy as soon as the foam has fallen far enough so the carboy will not overflow).
11. After 14-21 days, you can go ahead and bottle or keg your beer. Whether you bottle or keg, sanitize everything that will contact the beer during packaging, including bottles, caps, kegs, siphon tubing, bottle filler, etc. Also, now is a good time to take a hydrometer reading. This would be your beer's final gravity.
 - a. **Bottling, Single-Stage Fermentor:** Siphon beer into sanitized bottles. Pour just under 1 tsp. corn sugar in each bottle. Cap and turn bottles upside down several times to mix in sugar.
 - b. **Bottling, 2-Stage Fermentor:** Rack the beer carefully off the sediment into a sterilized fermentor or bottling bucket from the carboy. Bring $\frac{3}{4}$ pint of water to a boil. Turn off heat. Dissolve 1 cup of corn sugar in this hot water and stir gently into the beer. Bottle and cap.
 - c. **Kegging:** Siphon the beer into your sanitized keg, purge the oxygen from the head-space, hook up to your CO2, wait, and enjoy!
12. Store upright at room temperature (~70F) for 14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several months.