



# Forbidden Fruit Belgian White (All Grain)

You can feel the tiny hairs on the back of your neck rise as the perspiration beads around your brow and your hands shake in trepidation—because the temptation is too great! There it is, the object of your desire, with its lacy white head floating like a halo over that maddeningly beautiful Belgian White, which is both golden like the gates of heaven and cloudy with a heavenly white aura. And that lovely perfume pulls you in and alludes to the inescapable flavors of sweet and zesty wheat malt which frames the crisp and creamy body before stepping aside for the spine tingling flavors of coriander and Curacao. You know you need it and the seduction is driving you mad. So go ahead. Have no fear and indulge your temptation. One innocent sip won't lead to the fall of mankind, though it will certainly lead to the fall of your pint!

## Just the Facts, Ma'am:

BJCP Style: 16A. Witbier  
Original Specific Gravity: 1.043 - 1.047  
Final Specific Gravity: 1.010 - 1.014  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 4.3%  
Color: 3 SRM (Too Golden to Resist the Temptation!)  
International Bittering Units: 17  
Time to Awesome Drinkability: 6 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

## Ingredients:

**Grains & Wort Additives:**  
4.2 lbs Light Wheat Malt  
2.6 lbs Pilsner Malt  
8 oz Flaked Wheat  
8 oz Flaked Oats

**Hops & Hop Addition Schedule:**  
1oz Styrian Golding Hops (Bittering, 60 Minutes)

**Yeast:**  
Liquid Yeast: Wyeast 3944 Belgian Witbier Yeast  
Or  
Dry Yeast: Safbrew T-58 Ale Yeast  
Or Mangrove Jack M21 Belgian Wit

**Brewing Supplies & Flavors:**  
½ oz Coriander (In Spice Potion)  
1 oz Bitter Orange Peel (In Spice Potion)  
5 oz Priming Sugar

**Liquid Yeast Activation Before Brewing:**  
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

**Preparation of the Spice Potion!**  
Place the chopped coriander and orange peel in a jar with 1 cup of vodka. Screw on a tight fitting lid and steep the spices until bottling time. Add the spice potion at bottling time.

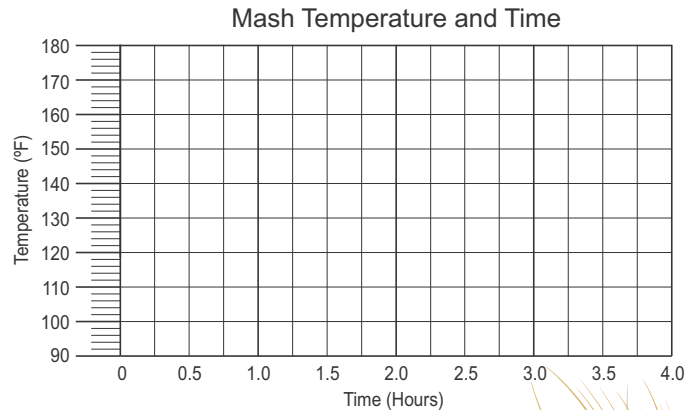
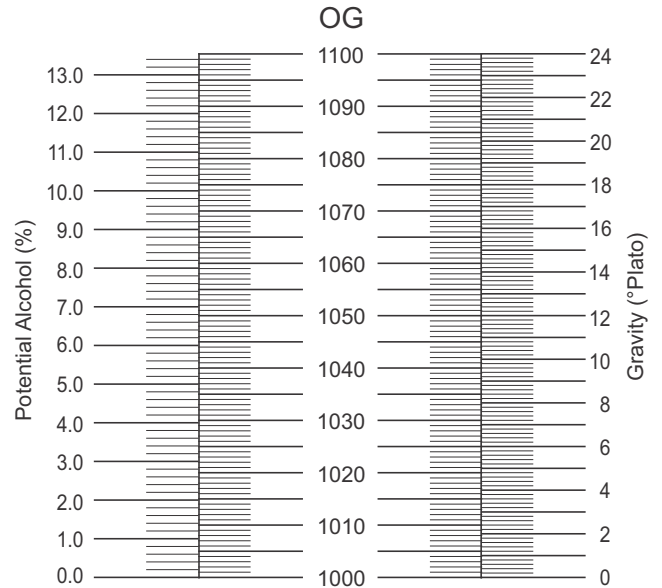
**Note:** Don't hesitate to use the least expensive "rot-gut" vodka you can find. The quality of vodka has no effect on the final quality of the spice potion.

## Mash Schedule:

Saccharification Rest: 154°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes

## Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )  
Bottling / Kegging Date ( / / )  
Date I Drank Last Beer (This Stinks!) ( / / )



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