



Misty Mountain Belgian White (All Grain)

If you can imagine a rolling mist tumbling down a mountainside and fracturing the sunbeams into a million scintillating rainbows, then you can imagine the refreshment of pouring back a cool-beaded glass of this golden Belgian white. The generous portions of flaked oats and wheat provide a truly silken texture to the crisp and pleasantly sweet wheat malt, and the lively effervescence uplifts the delicate perfume of coriander and Curacao orange peel. Drink this beer in the sunlight, and you'll understand the name "Belgian White," because this milky wheat ale will emanate an angelic white aura.

Just the Facts, Ma'am:

BJCP Style: 16A. Witbier
Original Specific Gravity: 1.047 - 1.051
Final Specific Gravity: 1.008 - 1.012
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.1%
Color: 4 SRM (Golden, like the pearly gates, complete with halo!)
International Bittering Units: 12
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:

4.6 lbs Light Wheat Malt
3.0 lbs Pilsner Malt
7 oz Flaked Oats
7 oz Flaked Wheat

Hops & Hop Addition Schedule:

½ oz Styrian Golding Hops (Bittering, 60 Minutes)
½ oz Styrian Golding Hops (Bittering, 30 Minutes)

Yeast:

Liquid Yeast: Wyeast 3944 Belgian Witbier Yeast
Or
Dry Yeast: LalBrew Wit Ale Yeast OR Mangrove Jack's M21 Belgian Wit Yeast

Brewing Supplies & Flavors:

1 oz Coriander Seed (Ground, in Spice Potion)
½ oz Dried 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.

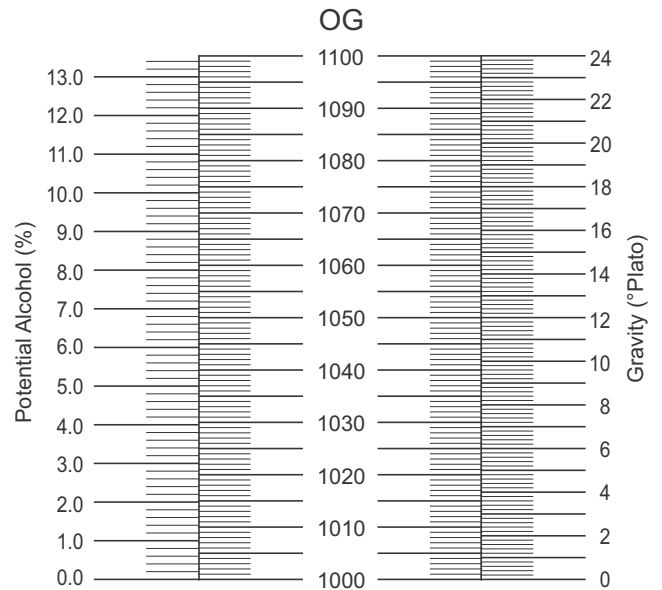
Note: Don't hesitate to use the least expensive "rot-gut" vodka you can find. The quality of vodka has no effect on the final quality of the spice potion.

Mash Schedule:

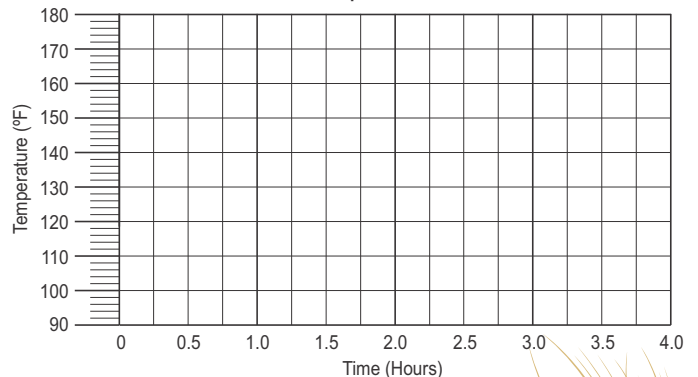
Saccharification Rest: 154°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

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!) (/ /)



Mash Temperature and Time



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