



Recipe Kit Name: Junibiscus Wit

Estimated ABV: 6.8% • Estimated OG: 1.065 • Estimated FG: 1.014

5 Gallon Extract Recipe Kit

Shopping List

\$59.99

Grain & Sugars:

- 6 lbs Pilsner Liquid Malt Extract
- 3 lbs Bavarian Wheat Dry Malt Extract
- 0.75 lbs Weyermann Munich 2
- 0.75 Flaked Oats
- 0.5 lbs Weyermann Carafoam

Included In Kit:

- All Listed Malt Extracts
- All Listed Grains, ground and mixed
- All Listed Hops
- 4 oz Juniper Berries
- 4 oz Hibiscus Flower
- 2 oz Grapefruit Peel
- 4 oz Bottling Sugar
- 5" x 28" Steeping Bag

Hops: (Pellet Hops and Herbs)

- 1 oz Crushed Juniper Berries in mash
- 1 oz Chinook at 60 mins
- 1 oz Crushed Juniper Berries at 30 minutes
- 1 oz Grapefruit Peel at 5 minutes
- 1 oz Amarillo at 5 minutes
- 2 oz Hibiscus Flowers at 2 minutes
- 1 oz Crushed Juniper Berries at 0 minutes
- 1 oz Amarillo at whirlpool
- 1 oz Chinook at whirlpool
- 1 oz Crushed Juniper Berries as a Dry Hop for 5 days
- 6 cups Hibiscus Tea at packaging

Yeast: (Not Included in kit)

- Imperial B44 Whiteout
- WLP400 Belgian Wit Ale
- Wyeast 3944 Belgian Witbier

Not Included in Kit:

- 1 tablet of Whirlfloc at 15 mins

Directions:

Add steeping grains and 1 oz crushed Juniper Berries to your water and allow to steep as the water heats up. At 168° F, remove steeping grains and Juniper and allow water to come to a boil. Once boiling, turn off flame. Stir in all Dry and Liquid Malt Extract and ensure all is dissolved. Turn your flame back on. When it starts to boil again, begin your timer for a 60 minute boil. From there, follow directions for hop, herb and clarifier additions. Cool your wort down to 70 - 80 degrees, transfer to your fermenter, and pitch yeast. Cover with airlock and allow 14 days at 65 - 70 degrees for fermentation to complete, adding 1 oz crushed Juniper Berries as a dry hop addition at Day 9. Crash chill for 24-48 hours at 40 degrees. In a separate pot, bring 6 cups of water to a boil. Add 2 oz of Hibiscus Flowers and let them steep for 2 to 4 minutes. Add this entire pot to your keg and transfer in the beer. If bottling, transfer to bottling bucket and add your Hibiscus tea and 4 ounces of Dextrose sugar and bottle. Allow to sit for 1 week at room temperature, then 1 week in the fridge before enjoying.

Style:

24A – Witbier (with specialty ingredients)

This recipe comes to us from our friend over at Asik Brewing, @asikbrewing on Instagram. When he posted up pictures and explained the flavors in this recipe, we knew immediately that the world needed this! This brew is so deliciously outside of the box, bringing together so many different flavors in a way that makes each shine through without being over balanced or overbearing. The Belgian Wit Yeast brings together earthy juniper flavors, sweet citrus from Amarillo and Grapefruit Peels, and the light, acidic floral characteristics of Hibiscus Tea. This wide array of flavors creates an incredibly complex and enjoyable Witbier that won't last long once your friends taste it!

Brew Day Notes and Changes:

BREWCranium
READLEARNBREWCHILL

Have a question? Research our BrewCranium at BrewChatter.com. You'll find great articles and information to help you with your ideas and brew day!

BrewChatter.com • Order Online!

1275 Kleppe Unit 21 • Sparks, NV 89431

775-358-0477 • CustomerService@BrewChatter.com