



# Recipe Kit Name: Junibiscus Wit

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

## 5 Gallon All Grain Recipe Kit

### Shopping List

\$49.49

#### Grain & Sugars:

- 7 lbs Belgian Pilsner
- 5.5 lbs White Wheat
- 0.75 lbs Weyermann Munich 2
- 0.75 Flaked Oats
- 0.5 lbs Weyermann Carafoam

#### Not Included in Kit:

- 1 tablet of Whirlfloc at 15 mins

#### Hops and Boil Additions: (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 ozs 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

#### Included In Kit:

- 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

### Directions:

Add 5.25 gallons of water and mash at 153°F for 60 minutes. While mashing, add 3.75 gallons of water to your hot liquor tank and bring to 185 degrees fahrenheit. With 5 minutes left in the mash, add the first 1 oz of freshly crushed Juniper Berries. Wash grain using either a batch or fly sparge, however your system is set up. You should end with around 7.25 gallons of wort in your kettle. Boil for 90 minutes, following listed hop and herb additions, and if using an immersion chiller, don't forget to put it in your boil with 15 minutes left for sterilization, right after you add your chosen clarifier. at flameout. You should transfer 5.5 gallons of cooled wort into your fermenter to account for fermentation losses, so don't forget to calculate your system losses and boil off volume into the given volumes. Ferment for 14 days, adding 1 oz of freshly crushed Juniper Berries on Day 9 as a dry hop for 5 days. Crash chill for 24 hours on day 14. Make 6 cups of Hibiscus Tea by bringing 6 cups of water to a boil and steeping 2 oz of Hibiscus flowers for 2 - 4 minutes. Remove the Hibiscus and allow it to cool, then add all 6 cups to either to your keg or bottling bucket. Add 4 oz of Dextrose and bottle, or rack to your keg, force carbonate and enjoy!

### 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:

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