

GAARDEN HOE (All Grain)

Official NORTHERN BREWER Instructional Document

The perfect pint after a hard day's work, Gaarden Hoe is an ode to the historic and refreshing Belgian wit. Flaked wheat is expertly tilled into a traditional pilsner malt bill and modest, grounded hop profile. Coriander and bitter orange peel offer slightly tart and citrusy undertones to quench even the most parched palate.

O.G: 1.049 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 5.5 lbs Weyermann Pilsner
- 4.75 lbs Flaked Wheat

BOIL ADDITIONS & TIMES

- 1 oz Czech Saaz (60 min)
- 1 oz Czech Saaz (15 min)
- 1 oz Coriander (5 min)
- 1 oz Bitter Orange Peel (5 min)

YEAST

- **DRY YEAST (DEFAULT):**
Fermentis Safbrew T-58. Optimum temp: 59°-75°F
- **LIQUID YEAST OPTION (RECOMMENDED):**
Wyeast 3944 Belgian Wit. Optimum temp 62°-75°F.
- White Labs WLP400 Belgian Wit.
Optimum temp: 67°-74°F
- **PRIMING SUGAR**
- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: MULTI STEP

Protein Rest: 122°F for 20 minutes

Sacch' Rest: 152° F for 60 minutes

Mashout: 168°F for 10 minutes

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