



Whidbey Wit

940 S. Spruce St., Burlington WA, 98233 360-293-0424

Belgian Wit

A refreshing, and elegant wheat-based beer with additions of orange peel and coriander seed.

OG=1.047, FG=1.011, ABV=4.7%, IBU=14

KIT INVENTORY

*Store liquid yeast and hops in the refrigerator

Grain Bill:

- 5 lb. Bestmalz Best Pilsner
- 4.5 lb. Great Western White Wheat
- .5 lbs Flaked Oats
- .5 lb. Rice Hulls

Extracts:

6.6 lbs. Wheat liquid malt extract (LME)

Hops:

1 oz. Hallertau (60min)

Spices:

- .5 oz Bitter Orange Peel (5min)
- .25 oz Coriander Seed (crush me!) (5min)

Yeast:

1st choice Wyeast-3944 Belgian Wheat (62-75°F)

Bottling Primer:

5 oz. Priming Sugar (Dextrose)

BREW DAY

Mash 151°F (66°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 62-75°F (16-23°C)

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 added @	
Spice Addition Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

Lightly crush the coriander and add to the muslin bag along with the bitter orange peel. Add in the last 5 min of the boil.

Notes: