



# Whidbey Wit

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## Belgian Wit

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

**OG=1.041, FG=1.010, ABV=4.13%, IBU=21**

### KIT INVENTORY

\*Store liquid yeast and hops in the refrigerator

#### Grain Bill:

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

#### Hops:

1 oz. Hallertau (60min)

#### Spices:

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

#### Recommended Yeasts:

- Wyeast 3944
- Imperial Labs WhiteOut

#### Bottling Primer:

5 oz. Priming Sugar (Dextrose)

#### BREW DAY

- Mash 151°F (66°C) for 60 min.
- Sparge to achieve 6.5 Gallons
- Boil for 1 hour.
- 5.5 ending kettle volume
- Ferment at 62-75°F (16-23°C)

#### 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:

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	