

Belgian White

(All Grain)

This is a classic Bavarian Hefeweizen: cloudy, pale, light- to medium-bodied, and rich in esters reminiscent of bananas and cloves. This thirst-quenching style is a summertime favorite.

Ingredients

5 lb. Frano-Belges Pilsner
5 lb. Weyermann Wheat

Statistics

Original Gravity	1.049
Final Gravity	1.014
Alcohol Content	4.4%

1 oz. Hallertau Hops (Bittering) with 60 minutes left in the boil.

3/4 oz. Crushed Coriander (Finishing) with 10 minutes left in the boil.

1/2 oz. Bitter Curacao (Orange Peel) (Finishing) with 10 minutes left in the boil.

Wyeast # 3944 Belgian Witbier Yeast

2 Muslin Bag

5 oz Priming Sugar (for bottling)

Procedure

A *few hours before you begin to brew*, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 15 minutes left in the boil, add 1/2 teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. Crush the coriander. After 50 minutes of boiling, add the crushed coriander and bitter curacao (in muslin bags).
5. At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
6. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
7. Store the fermenter where the temperature will be a fairly constant 65° – 75°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
8. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

Keystone Homebrew Supply

435 Doylestown Rd, **Montgomeryville**, PA 18936
(215) 855-0100 sales@keystonehomebrew.com

128 E 3rd Street, **Bethlehem**, PA 18015
(610) 997-0911 infobeth@keystonehomebrew.com