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Mini-Mash – See Reverse For All-Grain Recipe

Witbier

KIT:350

Mini-Mash

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

6 lbs Pilsner

Mashing Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

3 lbs Pilsner

2 lbs Flaked Wheat

1 lb Flaked Oats

Hops:

1oz Saaz

• Bittering Hops boiled for 45 minutes

1oz Saaz

• Aroma Hops are boiled the last 30 minute

1oz Saaz

• Aroma Hops are boiled the last 1 minute

Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

1 oz Coriander Seed – Added Last 10 Minutes of the Boil

1 oz Bitter Orange Peel – Added Last 10 Minutes of the Boil

Water Calculator: Use 1.2 qts of water per pound of grain.

Formula: $x \text{ lbs} * 1.2 \text{ qts} = y / 4 = \text{gallons of water}$

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.060-64

Estimated SRM: 5

Estimated IBU's: 16-20

Estimated alcohol ABV %: 6

Suggested fermentation temperature: 68

Brew Day Results

Of Gallons in Fermenter: _____ Yeast: _____

Original Gravity (OG): _____ Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV



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All-Grain – See Reverse for Extract Recipe

Witbier

KIT:452

All Grain

Brew Name: _____

Brew Date: _____

Grain:

10 lbs German Pilsner
2 lbs Flaked Wheat
1 lb Flaked Oats

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____ F

Mash Temperature: _____ F Time: _____

Sparge Water Temperature: _____ F Time: _____

Hops:

1 oz Saaz
1 oz Saaz
1 oz Saaz

- Bittering Hops boiled for 60 minutes
- Aroma Hops are boiled the last 30 minute
- Aroma Hops are boiled the last 1 minute

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

1 oz Coriander Seed – Added to the Boil the Last 1-5 Minutes
1 oz Bitter Orange Peel – Added to the Boil the Last 1-5 Minutes

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.057-61

Estimated SRM: 3

Estimated IBU's: 15-18

Estimated alcohol ABV %: 5.7

Suggested fermentation temperature: 68

Brew Day Results

Of Gallons in Fermenter: _____ Yeast: _____

Original Gravity (OG): _____ Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV