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Allagash White WITBIER

OG: 1.050 **Color: 3.1 SRM**

FG: 1.010 **ABV: 5.2%**

IBU: 15.8

Extract	Weight	Percent
Pilsen DME	3 lbs	45.3
Bavarian Wheat DME	1 lb	15.1

Steeping Grains	Weight	Percent
Unmalted Wheat	2 lbs 5 oz	34.9
Flaked Oats	5 oz	4.7

Hops	Weight	IBU
Nugget, 60 min	.35 oz	15.8
Crystal, 0 min	.50 oz	0
Saaz, 0 min	.50 oz	0

Yeast—White Labs Belgian Wit WLP400, Wyeast Belgian Witbier 3944, Fermentis Safbrew WB-06, Imperial B44 Whiteout

Herbs/Spices – Add at 5 minutes – .5 oz Coriander (gently crushed), .5 oz Bitter Orange Peel

Additional—Priming Sugar, Bottle Caps, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 24A - Witbier

A 400-year-old beer style that died out in the 1950s; it was later revived by Pierre Celis at Hoegaarden, and has grown steadily in popularity over time. The presence, character and degree of spicing and lactic sourness varies. Overly spiced and/or sour beers are not good examples of the style. Coriander of certain origins might give an inappropriate ham or celery character. The beer tends to be fragile and does not age well, so younger, fresher, properly handled examples are most desirable. Most examples seem to be approximately 5% ABV.

Pleasant sweetness (often with a honey and/or vanilla character) and a zesty, orange-citrusy fruitiness. Refreshingly crisp with a dry, often tart, finish. Can have a low wheat flavor. Optionally has a very light lactic-tasting sourness. Herbal-spicy flavors, which may include coriander and other spices, are common should be subtle and balanced, not overpowering. A spicy-earthy hop flavor is low to none, and if noticeable, never gets in the way of the spices. Hop bitterness is low to medium-low (as with a Hefeweizen), and doesn't interfere with refreshing flavors of fruit and spice, nor does it persist into the finish. Bitterness from orange pith should not be present. Vegetal, celery-like, ham-like, or soapy flavors are inappropriate. No diacetyl.

Vital Statistics:	OG: 1.044 – 1.052	SRM: 2 – 4
IBUs: 10 – 20	FG: 1.008 – 1.012	ABV: 4.5 – 5.5%

Commercial Examples: Hoegaarden Wit, St. Bernardus Blanche, Celis White, Vuuve 5, Brugs Tarwebier (Blanche de Bruges), Wittekerke, Allagash White, Blanche de Bruxelles, Ommegang Witte, Avery White Rascal, Unibroue Blanche de Chambly, Sterkens White Ale, Bell's Winter White Ale, Victory Whirlwind Witbier, Hitachino Nest White Ale

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
5.5625 lbs Belgian Pilsen Malt
1.375 lbs Red Wheat Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
