



Bader Beer
& Wine Supply

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Belgian White Wheat (Wit) Beer

makes 5 gallons

6.6 -lbs unhopped Wheat Malt Syrup
 $\frac{1}{2}$ -lb Great Western White Wheat Malt
 $\frac{1}{2}$ -lb Belgian Pilsner Malt
 $1\frac{1}{2}$ -oz. Hallertauer Hops (boil 60 min)
 $\frac{1}{2}$ -oz. Coriander Seed, crushed (boil 15 min)
1 -oz. Bitter Orange Peel (boil 15 min)
 $\frac{3}{4}$ -cup corn sugar for bottling
White Lab Belgian Wit Ale yeast

original gravity 1.053

final gravity 1.015

alcohol content 4.8%

IBU's = 20

Steep crushed malted grain in 2 gallons of 150° water (tap water is about 130°) for 30 minutes. Don't fret the temp too much, relax. Remove the grain from the hot water with a strainer, then bring water to a boil. When boiling starts, remove pot from burner and add 1 cup malt syrup. Return to a boil, then add boiling hops and boil for 60 minutes. Add spices for last 15 minutes of the boil. Then add remainder of malt syrup and stir to mix, wait 10 minutes to sanitize. Fill your sanitized carboy with 2 gallons of cold water. Strain the hot wort into the carboy and top off to the 5 gallon mark. Add yeast when beer is less than 78°, and ferment and bottle as usual. This beer can be fermented a bit warmer, up to 74, when using the Wit yeast.