



BRIESS®

MALT & INGREDIENTS Co.

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

All Natural Since 1876

www.briess.com

Belgian Wit

(7bb)

Description: Unfiltered and traditionally hazy, this has the distinctive spicy and citrus aroma.

Quantity	Ingredients
200 lbs	Briess Wheat Malt
150 lbs	Briess 6-Row Malt
25 lbs	Briess Carapils® Malt
20 lbs	Rice Hulls

Total boil time = 90 minutes

1. 1# Hallertau hops (4.8%) – boil 90 minutes
2. 1.5# Saaz hops (3.1%) – boil 30 minutes
3. 1.4 oz Breakbright kettle coagulant – boil 20 minutes
4. Spice bag (5 oz crushed Coriander and 24 oz bitter orange peel) – boil 10 minutes
5. #3068 Wyeast Forbidden Fruit yeast

Specs:

1. Mash at 150° F for 45 minutes. Sparge at 170° F.
2. Knock out at 70° F and oxygenate highly.
3. Ferment at 68° F
4. 12.0 Brix
5. 22 IBUs
6. 4.5% abv
7. Color – 4 SRM