



2 cheeks belgian witbier

RECIPE STATS

Est. SG: 1.047-1.052

Est. FG: 1.010-1.015

IBU: 9

SRM: 4

ABV: 5%

INGREDIENTS

5 lbs Wheat Malt

3.5 lbs Pale 2 Row Malt

4 oz Cara Vienna Malt

8 oz Flaked Wheat

2 oz Hallertauer Hops

1 oz Coriander Seed

1 oz Sweet Orange Peel

Safale T-58 Yeast

MASH SCHEDULE

Heat 12.5 quarts of water to 159°F. Pour grain into water, stirring to avoid clumps. Mash for 75 minutes at 148°F. Sparge with 4.85 gallons of 168°F water, or finish the mash as you wish.

BREWING SCHEDULE

Top off brew pot to reach 6 gallons. Bring wort a low rolling boil. Boil your wort for at least 60 minutes, being careful to avoid boil-overs. Follow the hop schedule as indicated below.

HOP AND FLAVORING ADDITIONS

1.5 oz Hallertauer @ 60 minutes

0.5 oz Hallertauer @ 15 minutes

1 oz Coriander @ 5 minutes

1 oz Orange Peel @ 5 minutes

FERMENTATION GUIDELINES

Chill wort to 65°F and pitch yeast. Hold at 60°-65°F until fermentation is complete.