

Half-Wit Witt

Created by Don Levey on 07/22/2007

Brew Target Statistics							
Style	Witbier	Efficiency	75.0 %	Pre-boil Volume	7.00 gallons US	OG	1.048
IBU	16.0	Mash Ratio	1.25 qt/l	Post-boil Volume	5.50 gallons US	FG	1.012
SRM	3.8	Mash Time	60 min	Boil Time	90 min	Attenuation	75.0 %
ABV	4.7 %	Liquor Temp. Loss	0.0 F	Evaporation	1 gallons		

Fermentables					
Name	Quantity	Percent	Extract Potential	SRM	Method
Belgian Two-Row	3.5 lb	36.3 %	1.037/lb/gal	3	Mash
Sauer	0.13 lb	1.3 %	1.035/lb/gal	1.5	Mash
Belgian Wheat	3 lb	31.2 %	1.038/lb/gal	1.8	Mash
American Six-Row	2 lb	20.8 %	1.035/lb/gal	1.8	Mash
Oats (Flaked)	1 lb	10.4 %	1.033/lb/gal	2.2	Mash
Totals:	9.63 pounds	100%	1.048	3.8	

Mash Schedule						
Type	Start Temp	End Temp	Method	Ramp Minutes	Step Minutes	Instructions
protein	122 F	122 F	infusion	0	30	Mash in with 3.0 gallons US of water at 130.3 F
alpha	154 F	154 F	infusion	0	30	Add 1.9 gallons US of water at 212.0 F

Flavor Addition Schedule					
Name	Quantity	Form	Alpha	Stage	Time
Northern Brewer	0.5 oz	Pellet	6.9	Boil	90
Saaz	0.25 oz	Pellet	3.5	Boil	30
Saaz	0.25 oz	Pellet	3.5	Boil	5
Orange peel	4 Oranges	Boil	1		
Coriander	0.25 ounces	Boil	5		
Hop totals:	1.0 ounces		16.0		

Fermentation Schedule	
Yeast	WLP400 Belgian Wit Ale Yeast
	Fermentation temperature