

BELGIAN WINTER

EXTRACT:	4.0 lb. Gold Malt Extract OR 3.3 lb. Wheat	ALL GRAIN:	8.5 lb. Pale 1.25 lb. Wheat
SPECIALTY GRAINS:	0.5 lb. Munich 10L 0.5 lb. Flaked Wheat		
HOPS:	1.0 oz. Mt. Hood 0.25 oz. Coriander 2.0 oz. Sweet Orange Peel (dried) 1.0 lb. Candi-Syrup Blond 0.25 oz. Coriander		60 min 30 min 15 min 0 min with priming sugar
YEAST:	Imperial – B44 Whiteout Wyeast – Belgian Witbier 3944 Dry Yeast: Fermentis - S 33		
OTHER:	4 oz. Corn Sugar (to carbonate at bottling time) 1 tsp. Irish Moss (to clarify – optional – see step 8)		

EXTRACT:

1. Bring 2 – 2 1/2 gallons of water to 160 - 170 degrees.
2. Take pot off burner.
3. Steep (soak) grains in bag for 30 – 40 min.
4. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
5. Pour malt extract into mixture. Stir until dissolved.
6. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
7. Boil for 60 minutes, while adding the hops at the recipe intervals.
8. Add 1 tsp. of Irish Moss (optional for clarity) for the last 30 minutes of the boil.
9. Sanitize all equipment that the wort will come into contact with after the boil.
10. Put 2 gallons cold water into 6 – 6 1/2 gallon fermentation vessel.
11. Add contents of boil pot, fill to 5 gallon mark with cold water.
12. When wort has cooled to about 70 degrees pitch yeast and place lid on tight.
13. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 68-72 degrees.
14. After fermentation has stopped (14 - 17 days) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
15. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
16. Age beer for two - three weeks at 68 – 72 degrees, chill and enjoy.

ALL GRAIN:

1. Mash at 152 degrees for 60 minutes. Est. OG 1.062, FG 1.011. Estimated IBU 19, SRM 4.3

