

SHABBY WIT

EXTRACT:
3.3 lb. Bavarian Wheat Liquid Malt Extract
1.0 lb Bavarian Wheat Dry Malt Extract
1.0 lb Pilsner Dry Malt Extract

SPECIALTY GRAINS:
1 lb. Flaked Oats
0.5 lb Munich Malt 10L

HOPS:
1.0 oz. Hallertau 60 min
1.0 oz. Sweet Orange Peel 5 min
0.25 oz. Coriander (Crushed) 5 min

YEAST:
Imperial – B44 Whiteout
White Labs – WLP400 Belgian Wit Ale

OTHER: 4oz. Corn Sugar (to carbonate at bottling time)

- INSTRUCTIONS:**
1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
 2. Steep (soak) specialty grains in bag for 30 - 40 min.
 3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
 4. Pour malt extract into mixture. Stir until dissolved.
 5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
 6. Boil for 60 minutes, while adding the hops at the recipe intervals.
 7. Sanitize all equipment that the wort will come into contact with after the boil.
 8. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
 9. Add contents of boil pot, fill to 5 gallon mark with cold water.
 10. When wort has cooled to about 70 degrees pitch yeast and place lid on tight.
 11. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.

12. After fermentation has stopped (14 - 17 days) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
13. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
14. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN:
4.0 lb. Pilsner Malt
0.5 lb Munich Malt 10L
2.0 lb. Wheat Malt
2.0 lb. Flaked Wheat
1 lb. Flaked Oats
0.5 lb. Rice Hulls (Optional)

HOPS:
1.0 oz. Hallertau 60 min
1.0 oz. Sweet Orange Peel 5 min
0.25 oz. Coriander (Crushed) 5 min

YEAST:
Imperial – B44 Whiteout
White Labs – WLP400 Belgian Wit Ale

Mash at 152 degrees for 60 minutes. Boil for 90 minutes.
Estimated OG 1.049, FG 1.012. Estimated IBU 13, Estimated SRM 3.8
Estimated ABV 4.9 %

**Jon's Homebrew
and Wine Supply**

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