

YCH004

BELGIAN WITBIER

TASTING NOTES: CITRUS • FLORAL • BANANA • SPICY



SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.042	1.007	12	4.6%

INGREDIENTS

GRAINS	AMOUNT
Pilsner Malt	50%
Malted Wheat	20%
Raw Wheat	20%
Rolled Oats	10%
Rice Hulls	

YEAST & ADJUNCTS	AMOUNT
Belgian Wit	10 million cells/mL
Whirlfloc	Variable
Yeast Nutrient	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Ahtanum® Brand	T-90 Pellets	5.0%	15 Min	0.25 g/L

OTHER	ADDITION	AMOUNT
Ground Indian Coriander Seeds	Whirlpool	0.70 g/L
Dried Orange Peel	Whirlpool	3.0 g/L

INSTRUCTIONS

- STEP 1** Perform a step-mash: 144°F/62°C for 40 min, 162°F/72°C for 20 min, mash out at 169°F/76°C. If a step mash is not possible, perform a single infusion mash at 147°F/64°C for 60 min. Add rice hulls if needed to improve lautering.
- STEP 2** Vorlauf until the wort has cleared and is free of grain particles.
- STEP 3** Runoff into the kettle and sparge with 180°F/82°C water.
- STEP 4** Bring the wort to a boil. Add hops according to schedule.
- STEP 5** With 15 min left for the boil, add Whirlfloc and yeast nutrient.
- STEP 6** After 60 min, turn off the burner. Let the wort cool to about 204°F/96°C. Add the whirlpool additions.
- STEP 7** Gently create a whirlpool in the kettle.
- STEP 8** Quickly cool the wort to 68°F/20°C, aerate with 10 ppm O₂, and transfer into a sanitized fermenter.
- STEP 9** Pitch the yeast and add either an airlock or blowoff tube to the fermenter. Ferment at 75°F/24°C
- STEP 10** After final gravity is reached and the beer has passed forced diacetyl test, cool the fermenter to 32°F/0°C.


YAKIMA CHIEF HOPS®