



BRIESS®

MALT & INGREDIENTS Co.

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Three Wheat Wit

Recipe for 5 US gallons (19L)

Description: Spicy yeast notes blend with fruit and citrus characters to create a very flavorful and complex, yet surprisingly light beer. Three wheats lend body and stable haze to this classic Belgian style ale.

Quantity	Ingredients	Comment
3.3 lbs	Briess CBW® Bavarian Wheat LME	
2.5 lb	Briess White Wheat Malt	
8 oz	Briess Soft Red Wheat Flakes	
4 oz	Briess Carapils® Malt	
1 tsp	Irish Moss	15 min boil time
1/3 oz.	Perle Pelletized Hops (9%AA hop)	60 min boil time
1/4 oz.	Bitter Orange Peel	1 min boil time
1/4 oz.	Coriander	1 min boil time
1 vial	WPL410 Belgian Wit II Ale Yeast	

Brewing Procedures:

1. Perform minimash with 4 gallons of water and grains, steep at 158° F for 45 minutes.
2. Add CBW® Bavarian Wheat LME and bittering hops and bring to a boil for 45 minutes
3. Add Irish Moss. Boil 14 more minutes.
4. Add spices and boil one more minute.
5. Cool to 70° F, oxygenate wort and add 1 vial WLP410 Belgian Wit II Ale Yeast.

Fermentation:

Primary: 10 Days at 70°F
 Secondary: 7 Days at 35°F
 Bottle condition

Original Gravity:	1.044	Final Gravity:	1.011
Alcohol by wt:	3.5%	Alcohol by vol:	4.3%
IBU:	12	Color(Lov):	3