



# BRIESS®

MALT & INGREDIENTS Co.

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All Natural Since 1876

www.briess.com

## Wit or Witout

Recipe for 5 US gallons (19L)

**Description:** Refreshing light, tangy... it's summer ... it's WIT! With it you are equipped to relax in the heat of summer, without it you may find yourself anticipating the cooler days of fall.

Quantity	Ingredient
5.0 lbs	Briess Pilsen Malt
4.0 lbs	Briess White Wheat Malt
1.0 lb	Briess Insta Grains® Soft Red Wheat Flakes
0.25 lb	Briess Insta Grains® Oat Flakes
¾ oz.	Hallertau (4.5 AA) 60 min boil time
1 vial	WLP575 Belgian Style Ale Yeast Blend

### Brewing Procedures:

1. Mash crushed grains in 4 gallons of water 152 – 155°F for 45 minutes.
2. Heat to 170°F.
3. Lauter and sparge to collect 5.5 gallons of water.
4. Bring to boil, add Hallertau Hops.
5. Boil 60 minutes.
6. Cool and pitch WLP575 Belgian Style Ale Yeast Blend.

### Fermentation:

Primary: 14 – 21 Days 67 – 74°F  
Bottle condition

Original Gravity:	1.049	Final Gravity:	1.012
Alcohol by wt:	3.9%	Alcohol by vol:	4.9%
IBU:	13	Color(Lov):	03