

What What Wit v2

an All Grain **Witbier** by **Matias**

Fermentables

Amount	Fermentable	Use
2.3 kg	Pilsner (BE)	Mash
1.4 kg	Flaked Wheat	Mash
0.45 kg	Rice Hulls	Mash
0.45 kg	Munich Malt I	Mash
0.45 kg	Rolled Oats	Mash

Hops

Amount	Hop	Time
13.0 g	Northern Brewer (DE)	90 min
10.0 g	Tettnanger (DE)	15 min
30.0 g	Tettnanger (DE)	0 min

Yeasts

Name	Lab/Product
Belgian Witbier	Wyeast 3944

Extras

Amount	Name	Time
23.0 g	Grapefruit Zest	5.0 min
40.0 g	Fresh Orange Peel	5.0 min
14.0 g	Coriander Seed (crushed)	5.0 min
7.0 g	Chamomile (Dried)	5.0 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	90 min

Properties

OG	FG	IBU
1.050	1.013 ↑	19
ABV	Color	Balance

Notes

- 40g fresh orange peel ≈ the peel from 2 oranges
- 23g fresh grapefruit zest ≈ the peel from 1 grapefruit

Recipe adapted from Randi Mosher's [Radical Brewing](#) (p. 207)

Follow the *Adjunct Mash Procedure* outlined on pages 205–206 (paraphrased below)

For this method, a small amount of six-row malt is added to the wheat and oats. This is stewed at 50°C for fifteen minutes, then raised to 65.5°C and held for another fifteen minutes. This goo is then heated further and boiled for fifteen minutes.

At this point you should have your malt mash at the protein rest stage (50°C), and the boiled grains, when added to it, will bring the whole mash to 68.5°C.

After 45 minutes of mashing, the mash is raised to 76.5°C to stop enzyme activity and help liquefy the whole thing.

- **Adjunct mash:** 1.4kg wheat, 0.9kg pilsner, 0.45kg oats
- **Malt mash:** 1.4 pilsner, 0.45kg munich