

Reviewed entire home brew recipe to put together:

* Hop charge 3 went in a different direction (gleaned from the review) so adds a little
15 bbl/s confusion
but this
12 IBU version tracks
the same way.
- is the same

Belgian Wit 12°P / 1.048 SG

Yeast: Belgian Witbier

2 Row 528

Briess Wheat Malt 264

Briess Row Wheat 44

Briess Cornfls 44

880

Mash - 150°

too thick/not thin

L:G increase
2.75:1 dryness

Sparge: 170°

0 Bravo 15.7 4.7 oz -7 Citra 12.3

increased
to
6 oz m7 9 oz
8 oz

60 Crystal 3.3 27 oz -7 Hollentau 4.3

21 oz

85 Crystal 3.3 100 oz -7 Hollentau 4.3 77 oz

* -7

increased slightly closer hop(2) 22 oz of 3.3 crystal 17 Holler
(page 4 original recipe for reference and
page 7 too)

8.33^{lbs} sweet

8.33^{lbs} bitter

4.16 coriander

Coriander 2 oz/bbl m7 30 oz

34

Brew Day 0

68° F Fermentation

Ferm Day 3 raise to 70

Fresh Orange Peel 1 oz/bbl m7 15 oz

Day 4 add coriander/orange peel w/ orange part only to boiled water

2 day crash ↓ 50 ↓ 32