



SUNNY WHEAT

Style: Witbier – Similar to Sunshine Wheat Beer

Sunny gold in color with a white, creamy head. It has a crisp flavor and a coriander and orange aroma.

Batch Size: 5 Gal
OG: 1.049
FG: 1.011
IBU: 17
SRM: 4-5
ABV: 4.8%

Recipe CK00036

GRAINS

4 oz. Honey Malt

EXTRACTS/ADJUNCTS

7 lb. Wheat LME

1/4 oz. Bitter Orange Peel (15 min.)

1 tsp. Crushed Coriander (15 min.)

1 Whirlfloc Tablet (15 min.)

1/4 oz. Bitter Orange Peel (1 min.)

1 tsp. Crushed Coriander (1 min.)

HOPS/SPICES

1.2 oz. German Hersbrucker
(60 min.)

YEAST: 1st choice – WLP400 Belgian Wit Yeast

2nd choice - WLP351 Bavarian Wheat Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.