

Belgian Style

Witbier - White Beer

I. Description of the style

Belgian Witbier is a top fermented turbid, easy drinkable beer. Besides barley malt Witbier contains unmalted “hard” wheat, malted wheat and sometimes unmalted oats.

During boiling coriander seeds and bitter orange-curaçao peels are added. The nose is pleasant because the esters (not clove-nose) are married with a touch of coriander and orange. A stable turbidity is a sign of the brewmaster’s art.

II. Specifications

OG: 12 ° Plato
AFG : 3.5 ° Plato
EBU : 13 - 15
ABV : 4.8 – 5 %
Color : 5 – 6 EBC

III. Ingredients per hl; extract yield: ± 78 %

Malt	%	Kg / hl
PILSEN MD	70 %	11.13
Wheat (hard)	15 %	2.385
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<i>Total:</i>	<i>100 %</i>	<i>15.90 kg</i>

Herbs	g/ Hl
Coriander seeds	35 g
Curaçao orange peels	35 g

Hop: a mix of bitter, mouthfeel and aroma hops	G / hl
Bittering / mouthfeel: Hallertau, NB, Perle, Styrian	30 g
Aroma / flavor: Perle, Saaz, Select	100 g

Yeast: Witbier Belgian yeast

IV. Brewing Process

Programmed infusion process, pH 5.5

30' at 55 °C
45' at 63 °C
10' at 72 °C
Rise to 78 °C – 80 °C

Lautertun and washing at 90 °C, pH 5.6
Boil for max. 80 min at pH 5.3
First hop: 15' ; second: 35'; herbs: 65' (can be in bag)
Whirlpool or centrifuge
Fermentation for 2 weeks, starting at 15 – 16 °C (end up till 21 °C)
Cooling to 12 °C and maturation for 2 weeks
The trub is removed and the beer is bottled.

P.S. A refermentation is possible

P.S. The amount of sugar is in relation with:
a. residual sugar from main fermentation
b. residual CO₂
c. the desired CO₂ content e.g. 6-7 g / lit. CO₂

The amount of hop is also related to the isomerisation yield in the brewery

P.S.

OG: Original gravity in Plato
AFG: Apparent final gravity in Plato
EBU: European Bitterness Units
ABV: Alcohol % by volume
EBC: Color in Eur. Brew. Conv. – units
MD: Malts of Dingemans

This recipe is a guideline provided by Dingemans Maltings. Some modifications may be required depending the used ingredients and the technological conditions of the brewery. Dingemans cannot be held responsible for the final beer quality.