

BIERRECEPT: BELGIAN STYLE - WITBIER

A 450-year-old Belgian beer style

The Belgian Witbier is a refreshing, elegant, tasty, moderate strength wheat-based ale. With a pleasant malty-sweet grain flavor (often with a honey and/or vanilla character) and a zesty, orange-citrusy fruitiness. Refreshingly crisp with a dry, often tart, finish. Can have a low bready wheat flavor.

SPECIFICATIONS

SG ₂₀ :	12°
FG ₂₀ :	2.0 - 3,0°
EBU:	12
ABV:	4,5 - 5,5%
EBC:	12-13

Ingredients

Fijn extract: ± 81%

Malt			Hop	
Malt ingredients for Belgian Style - Belgian Witbier			Hop ingredients: a mix of bitter and aroma hops (mass depends on the % alpha acids)	
MALT TYPE	%	Kg/hl	HOP	g/hl
PILSEN MD	50	10	Bitter: Magnum, Nugget, Target, Chinook, Fuggles	
WHEAT MALT MD	50	10	Flavour: Saaz, Select, Perle, Tettnanger...	
TOTAL	100	20 kg	Aroma: Hallertau Mittelfruh(HM), Styrian...	
Yeast			Extra	
T58, S33, K97, WB-06, US-05			Spices: Coriander, Curacao, Sweet orange peel, Chamomile, Cumin, Cinnamon, Grains of Paradise	

Brewing Process

Programmed infusion process; pH 5.3

1. 60' at 63 °C
2. 30' at 72 °C
3. 1' at 78 °C; sparging at 80 °C

- boiling: 90 min;
- first hop: 10 min;
- second: 50 min;
- third: 90 min;

Rest of process

- Whirlpool or centrifuge
- Fermentation for 7 days at 20 °C
- Yeast collection
- Maturation or secondary fermentation for 1 week at 17 °C - 19 °C
- Conditioning for 1 week at 0 °C - 1 °C
- Remove the sediment.
- Bottling
- Refermentation in the bottle: 10 - 15 days at 21 - 22 °C (warm dark room)

Opmerkingen:

The amount of sugar is in relation with:

1. residual sugar from main fermentation
2. residual CO₂
3. 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.

Disclaimer :

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.