

# What What Wit

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

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## Fermentables

Amount	Fermentable	Use
1.4 kg	Torrified Wheat	Mash
1.4 kg	Pilsner (BE)	Mash
0.9 kg	Diastatic Barley Malt	Mash
0.45 kg	Rolled Oats	Mash
0.45 kg	Munich Malt I	Mash
0.45 kg	Rice Hulls	Mash

## Hops

Amount	Hop	Time
13.0 g	Northern Brewer (DE)	90 min
28.0 g	Tettnanger (DE)	30 min
28.0 g	Tettnanger (DE)	5 min

## Yeasts

Name	Lab/Product
Belgian Style Ale Yeast Blend	White Labs WLP575

## Extras

Amount	Name	Time
7.0 g	Chamomile (Dried)	5.0 min
14.0 g	Coriander Seed (crushed)	5.0 min
60.0 g	Fresh Orange Peel	5.0 min

## Stats

### Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

### Properties

OG	FG	IBU
1.051	1.012	24 ↑
ABV	Color	Balance

## Notes

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

Follow the *Adjunct Mash Procedure* outlined on pages 205–205 (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:** torrified/unmalted wheat, diastatic malt, oatmeal
- **Malt mash:** two-row, munich, rice/oat hulls