

WITBIER BREWING SCHEDULE

BREW DAY

Package purchase date	
Date of brew day	
Bottling date	

MASH SCHEDULE (Pils malt + wheat malt + oat- and wheat flakes)

	Measured	Scheduled
Litres of mash water		5 litres
Litres of sparging water		2 litres
	Temperature	Time
Protein rest	42°C	20 minutes
Beta-amylase	65°C	50 minutes
Mashout	78°C	10 minutes

BOILING SCHEDULE

	Measured	Scheduled
Litres before boiling		5.5 litres
Total boil time		65 minutes
Hop addition 1+2		After 15 minutes
Coriander seeds		After 50 minutes
Orange peel		After 50 minutes
Litres after boiling		5 litres



MATERIALS TO BE PROVIDED BY YOURSELF

- 10-litre pot (if possible 2)
- Large colander
- Spatula
- Beer bottles for filling up

