

Original Recipe by:
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PORTRAIT OF VAN GOGH WITBIER

BREW DAY

Stage/Time	Type	Qty	Name	%AA	%/IBU
Mash Target pH: 5.3	Grain	4.54 lb	Dingemans Pilsner 1.7°L	-	42.8%
		2.78 lb	Wheat Malt Pale 2°L	-	26.2%
		2.51 lb	Torried Wheat 2°L	-	23.7%
		0.51 lb	Flaked Oats	-	4.8%
		0.16 lb	Dingemans Munich 4.6°L	-	2.5%
		0.5 lb	Rice Hulls	-	-
Boil/60min	Hop	1.65 oz	Saaz	3.1%	16.2
Boil/5min	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
Boil/5min	Hop	0.5 oz	Saaz	3.1%	1.0
	Spice	0.6 oz	Coriander Seed (Crushed)	-	-
		0.9 oz	Bitter Orange Peel	-	-



Witbier (24A)

Original Gravity: 1.044 – 1.052 SG

Final Gravity: 1.008 – 1.012 SG

Bitterness: 8 – 20 IBUs

ABV: 4.5 – 5.5%

SRM: 2 - 4

Overall Impression: A refreshing, elegant, tasty, moderate-strength wheat-based ale. Moderate malty sweetness with light, grainy, spicy wheat aromatics, often with a bit of tartness. Moderate perfumy coriander, often with a complex herbal, spicy, or peppery note in the background. Moderate zesty, citrusy-orange fruitiness.

FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	1 pkg	WLP400 Belgian Wit	68 – 72°F

TARGET STATS

Batch Size	5.5 gal
OG	1.051
FG	1.011
~%ABV	5.1
Efficiency	72
IBU	18
SRM	3.3

BREW NOTES

Strike Temp	137°F
Protein Rest (15min)	132°F
Mash Temp	152°F
Mash Duration	60 min
Boil Volume	7.7 gal
Boil Duration	60 min

Notes

This recipe utilizes a 2-step mash where a 15 min, lower temp “protein rest” precedes the more traditional saccharification mash.

Pitch your yeast and ferment at 68°F for 3 days before increasing the temperature by 2°F every day until it reaches 72°F, then hold until finished. Carbonate to 3 volumes of CO₂.