

# Belgian White (Partial Mash)

## Recipe designed for a full (5 gallon) boil.

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

## Yeast Starter:

When using liquid yeast, a yeast starter is recommended for ales above OG 1.050, and all lagers.

## Ingredients / Brew Schedule:

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

2lbs Pilsen Malt	Partial-Mash
1lb Flaked Wheat	Partial-Mash
1lb Oat Flakes	Partial-Mash
1lb Pilsen DME	60 minute boil
2lbs Wheat DME	60 minute boil
1oz Liberty hops	60 minute boil
1oz Sweet Orange Peel	10 minute boil
.33oz Coriander seed	Lightly crush, 10 minute boil
Belgian Yeast	Ferment at 66-72F

## Additional Notes:

Start fermentation near 66F, allow temp to rise above 74F as fermentation slows.

## Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium carbonation (2.3-2.7 volumes of CO2).

Weight Measurements: 4.5oz corn sugar, or 4.3oz table sugar.

Volume Measurements: 1 cup Corn Sugar (loose, fluffed), 3/4 cup Corn Sugar (packed), or 1/4+1/3 cup table sugar.

## Make sure fermentation is complete before bottling!

Hydrometer reading should be remain steady for a MINIMUM of three days.

**RiteBrew.com**

Packed On: 12/9/2020

## Typical Analysis:

OG: 1.046

Color: 5 SRM

IBU: 15 - ABV: 4.6%