

MoreBeer!

WITBIER

BELGIAN ALE

CUT THIS OUT FOR
YOUR TAP HANDLE

WITBIER

SUGGESTED YEAST

White Labs: WLP400 Belgian Wit

Wyeast: 3944 Belgian Wit

Imperial: B44 Whiteout

LalBrew Dry: Wit

LME KIT

- 6 lbs Pilsner Liquid Extract

SPECIALTY MALTS:

- 3 lbs Pilsner
- 2 lbs Flaked Wheat
- 1 lb Flaked Oats

DME KIT

- 5 lbs Pilsner Dry Extract

SPECIALTY MALTS:

- 3 lbs Pilsner
- 2 lbs Flaked Wheat
- 1 lb Flaked Oats

ALL-GRAIN KIT

- 10 lbs Pilsner

SPECIALTY MALTS:

- 2 lbs Flaked Wheat
- 1 lb Flaked Oats

HOPS

- 1 oz Saaz - Boil 60 min
- 1 oz Saaz - Boil last 30 min
- 1 oz Saaz - Boil last 1 min

OTHER ADDITIONS

- 1 oz Coriander Seed - Boil last 10 min
- 1 oz Bitter Orange Peel - Boil last 10 min

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BELGIAN ALE

FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT350

WITBIER

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. Add the Coriander Seed and Bitter Orange Peel for the last 10 minutes of the boil. We recommend a fermentation temperature in the 68–70°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

WITBIER KIT
on MoreBeer.com
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

BEER STATS

EST. ORIGINAL GRAVITY
1.060–66

ACTUAL O.G.

SRM: 5

IBU'S: 18

EST. ABV %: 6

ACTUAL ABV %:

DATE BREWED:

NOTES:

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!