

Belgian White

Ingredients

3 lb Light DME
3LB Wheat DME
1 lb Torrefied Wheat
1 LB Flaked Wheat
1 oz. Orange Peel
1 oz. Coriander seed
4 HBU Styrian Golding Hops
White Labs Belgian White

Instructions

1. Add **Grains** to 3 gallons of water and steep at 155* for 20 minutes.
2. Remove grains and add **Malt Extract and boiling hops** to water and bring to a boil, boil 45 minutes then add Corriander and Orange peel and continue to boil for 15 minutes longer.
3. Cool wort to below 80* and **pitch Yeast**
4. Let ferment for 7-10 days
5. Transfer to secondary or bottle (if transferring to secondary let sit for an additional 7-10 days)
6. Bottle using **3/4 cups priming sugar**
7. Allow to age for 10-14 days and enjoy

O.G. - 1.054
F.G. - 1.015