



# Wet Dog Wit

## BELGIAN WIT BEER

Original Gravity: 1.042    Final Gravity: 1.008  
Bitterness: 33 IBUs    SRM: 3.5 (straw)

ABV: 4.4%

A 400-year-old beer style that died out in the 1950s, but has made a come back in recent years thanks to Blue Moon and Allagash. Our Belgian Wit recipe is a refreshing and tasty wheat-based ale with a pleasant, light malt sweetness and zesty orange-citrusy fruitiness from spice additions.

### Grains, Extracts & Sugars

#### Specialty Grains

.5#    White Wheat  
.5#    Belgian Pilsner

*steep specialty grains 20-30 mins @ 155°*

#### Extract Brewing

2#    Briess Pilsen DME    Boil 60 mins  
3.3#    Briess Wheat LME    Boil 615 mins

#### All Grain Brewing

8#    Belgian Pilsner  
*light body: mash at 148° for 60-75 min*  
*water: light*

### Hops

1 oz	Hallertau	Boil 60 min
.5 oz	Saaz	Boil 15 min
.5 oz	Saaz	Boil 5 min

### Yeast

**Dry:**  
Safale WB-06 dry yeast

**Liquid:**  
Whitelabs WLP400 Belgian Wit

### Misc

.5 oz	Coriander	Boil 5 min
.5 oz	Bitter Orange	Boil 5 min
5 oz	Priming Sugar	Bottling

# Wet Dog Wit ~ 5 Gal Brewing Instructions

1. Sanitize your fermenter and other equipment that will be in contact with your beer.

## **.5# White Wheat, .5# Belgian Pilsner**

2. Place crushed grains in muslin bag. Steep grains in 2.5 gallons of water in your brew pot at 155 degrees for 25-30 minutes. Remove grains and let them drain. Do not squeeze.

## **2# Pilsen DME @ 60 min**

3. Bring pot to a rolling boil. Lower heat. Add malt extract. Stir until everything has dissolved. Return to boil.

## **1 oz Hallertau @ 60 mins, .5 oz Saaz @ 15 mins, 3.3# Wheat LME @ 15 mins, .5 oz Coriander @ 5 mins, .5 oz Bitter Orange @ 5 mins, .5 oz Saaz @ 5 mins**

4. Boil the above ingredients for a total of one hour. Add hops, malts and sugars to the boil according to schedule.
5. After 60 minutes boiling time, turn off heat. Put cover on your brew pot. Immerse in an ice bath or use a wort chiller to cool to 100 degrees.
6. Fill your sanitized fermenter with 2.5 gallons of cold water.
7. Pour your wort into your fermenter. Top it off to 5 gallons with water, if needed. Take OG hydrometer reading.

## **WLP400 Belgian Wit or Safale wb-04 dry yeast**

8. Pitch yeast. Fermentation should start within 48 hours and last 3 to 10 days. Ferment for 1 week in primary fermenting vessel before proceeding to next step.
9. To be sure fermentation is finished take a hydrometer reading 2 days in a row. It should be close to the final gravity.
10. Sanitize your siphon equipment and secondary fermenter.
11. Siphon from fermenter to secondary. Avoid taking up yeast off the bottom. Leave in secondary to condition 7-10 days. If your recipe calls for dry hops or other ingredients add them now.

## **5 oz priming sugar**

12. Boil priming sugar in 2 cups of water for 5 minutes, cool to room temp and then pour into bottling bucket.
13. Siphon beer into bottling bucket and stir well to combine.
14. Fill bottles leaving ½ to 1" airspace. Store in a cool place for 2 weeks to condition. Then drink!