

## Recipe Profile

- Method: **1 gallon BIAB (Brew-in-a-bag)**, single stage
- Target OG (Original Gravity): **1.047**
- Target FG (Final Gravity): **1.009**
- Bitterness (IBUs): **17**
- Estimated ABV: **5.0%**
- Boil: **90 minutes**

## Ingredients

- 12 oz Belgian Pilsner 2-Row Malt
- 12 oz White Wheat Malt
- 4 oz Flaked Barley
- 4 oz Flaked Wheat
- 0.25 oz Saaz Hops at 40 minutes
- Belgian Witbier Yeast (Wyeast 3944)

## The Mash

1. Bring **10.5 litres** of water to a temperature of **153°F**. Add your grains and give everything a good stir until the whole thing looks a bit like oatmeal. Shut off the heat, cover with a lid, and let it **steep at 148°F for 90 minutes**.
2. Then you need to “mash out.” You put the heat back on, and raise the temperature to **168°F (75.6°C)** and keep stirring for 7 minutes.
3. Remove the grains and prepare for the boil. If you’re using a bag, just pull it out and let it drip near-dry above the pot. If you’re using a colander, strain to remove the grains, preserving the wort, which you’ll add back to the pot.
4. Check that your gravity is on track and correct it, if needed. **You need 61 gravity points for this recipe, and our target post-boil volume is 1.3 gallons.**

## The Boil

1. Start the boil by bringing your wort up to a boil. Once boiling, start your timer. Add your bittering hops, as prescribed above.
2. Meanwhile, prepare your sanitizer solution.
3. Just before the boil is complete, make an ice bath in your kitchen sink. Load it up with as much ice and cold water as you can. Once the boil is over, transfer your pot to the sink to cool your wort to pitching temperature, as prescribed on

the yeast pack. Remember to sanitize your thermometer every time you check the temperature.

4. Meanwhile, thoroughly clean and sanitize your carboy, screw cap, airlock, funnel, and strainer/colander. You want everything to be ready to go once the wort is at the right temperature.
5. Once the wort is at pitching temperature, transfer it to the carboy by passing it through a strainer overtop the funnel. Do not fill the carboy higher than the one-gallon mark.
6. Aerate the wort. Cover the fermenter with a screw cap and gently rock the carboy back and forth for a few minutes to mix in some air.
7. Pitch the yeast! Use sanitized scissors to cut open the package and pour in only half of the yeast.
8. Seal the carboy by filling the airlock with sanitizer. Fit it in the screw cap. Move the carboy to a dark spot, free of the home's daily commotion for at least 14 days (but ideally not more than 21).