

Best of Show, WIZARDS Mini-Comp, May 2025

Funny, but with words – Belgian Witbier

6 gallons (fermenter volume), all-grain, single infusion mash with sparge (brewhouse efficiency 67%)

OG = 1.060 FG = 1.015

IBU = 19.6 SRM = 4.4 ABV = 6.1%

Ingredients

115 oz - Premium Pilsner (48.1%)

48 oz - Pale Wheat (20.1%)

36 oz - Flaked White Wheat (15.1%)

24 oz - Brewers Torrified Wheat (10%)

12 oz - Spelt Malt (5%)

4 oz - GoldSwaen Red (1.7%)

1 oz – Tettnanger hops, AA: 3.9, (First Wort, 60 mins)

3 g – Sterling hops, AA: 12.7, (60 mins)

Imperial Yeast - B44 Whiteout

Other Ingredients

5 g - Bitter Orange Peel, Time: 10 min, Type: Flavor, Use: Whirlpool

5 g - Sweet Orange Peel, Time: 10 min, Type: Flavor, Use: Whirlpool

0.11 g - Zinc Sulfate Monohydrate, Type: Other, Use: Primary

5 g - Coriander Seed, Type: Spice, Use: Kegging

2.5 g - Grains of paradise, Type: Spice, Use: Kegging

100 ml - Pierre Ferrand Dry Curacao, Type: Flavor, Use: Kegging

Step by Step

- Target Water Profile Ca2: 59.8; Mg2: 21.4; Na: 28.5; Cl: 61.5; SO4: 80; HCO3: 0
- Mash target pH 5.5
- Mash all grains at 158°F for 30 minutes. Sparge to 7.5 gallons with water pH'd to 3.4
- Boil 60 minutes
- Whirlpool bitter and sweet orange peel for 10 minutes.
- Pitch yeast @ 68F, allowed to rise to 70F in the first 8 hrs, and allowing to rise 1F/8hrs for the next 2 days until it hit 72F and by then fermentation was complete. Temp was held at 72F for 9 days until a soft crash to 55F was performed for an additional 9 days.
- Crush Coriander (coarse) and Grains of Paradise (fine) separately with a mortar and pestle before being steeped in 100ml Pierre Ferrand Dry Curacao at room temp for 5 days and cold crashed to 34F for 5 days before being added to the beer 30 seconds before transfer to keg.
- Keg and carbonate to 3.6 volumes.