



## A la Carte Blanche — A farmhouse ale utilizing this year's Pink Boots hops blend!

A recipe inspired by wit beers of old gives us the chance to empower your choices as a brewer. The current Pink Boots hops blend combines Simcoe, Chinook, Mosaic and Krush hops that play with the wheat malt in the recipe, creating an opportunity for the bound thiol potential in these hops to be released! Traditionally, wit or French blanche beers are spiced with orange peel and coriander - you can do this, leave the beer unspiced, or let your imagination run wild!

### BEER SPECS

Original Gravity: **1.042—1.045**

Final Gravity: **1.008—1.011**

IBU: 30 - 35

ABV%: 4.1% - 4.9%

Yield: 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

### USEFUL INFORMATION

Wort = unfermented beer

Rack = to transfer from one vessel to another

Pitch = to add yeast to the fermenter

OG = Original Gravity: Specific Gravity Before Fermentation

FG = Final Gravity: Specific Gravity After Fermentation

ABV = Alcohol by Volume

ABW = Alcohol by Weight

IBU = International Bittering Units

**Alcohol by Volume Equation:**

**$\%ABW = (OG-FG) \times 105$**

#### Included Muslin Bags

Grain = 1

Hop = 1

### RECIPE DETAILS

3 lbs. Light Dry Malt Extract

2 lbs. Wheat Dry Malt Extract

2 lbs. Unmalted Wheat, crushed

FERMENTABLES  
SPECIALTY GRAINS

#### 60 Minute Boil

2.0 oz. Pink Boots hops blend, added to the steeping grains in muslin bag

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

**SPICES** (*optional*), added at flameout (See "Brewer's Notes")

1.0 oz. Pink Boots hops blend, added at flameout, whirlpool 15 minutes

1.0 oz. Pink Boots hops blend, added as a dry hop for last 1-2 days of fermentation

BOIL SCHEDULE

**YEAST SUGGESTION:** Omega Yeast Labs OYL0-033 Jovaru Yeast

**BREWER'S NOTES:** We saw an opportunity to do something old fashioned in a new way with the 8th annual Pink Boots blend. Wheat makes its way into our recipes for sunny days and patio evenings. The 8th annual hop blend consists of equal parts Simcoe, Chinook, Mosaic, and Krush hops with a reported alpha acid content of around 14%. We want to provide an opportunity to subvert convention. A recipe inspired by wit beers of old gives us the chance to empower your choices as a brewer.

A wit or French blanche biere is typically spiced with dried orange peel and coriander. We want to spice things up, make this something our own. We encourage you to do the same. For the sake of labor and time you can use dried peel and herbs. For an enhanced flavor, we like to use fresh zest and fresh herbs. We have chosen to zest two lemons, freeze the zest overnight to kill any bacteria, and toss into the whirlpool at flameout. We have also added two fresh sprigs of rosemary at the same time to add an herbaceous lift and play with the wild character of the Jovaru Lithuanian Farmhouse yeast.

You can pick and choose what you would like to add to this beer. Throw flowers in there, use different fruit. Play with flavor profiles that excite you. Just make sure you are maintaining sanitary practices. As Pierre Celis said when asked if he used spices in his resurrection of the wit style, "Every brewer keeps his own secret."



# Brewing Instructions: A la Carte Blanche

## PRIOR TO BREWING

1. **Clean and Sanitize** all equipment, tubing, etc.
2. If using Omega, Imperial Organic or White Labs liquid yeast, remove package(s) from fridge and let warm for 4-8 hours at room temperature. If using a Wyeast Activator pack, remove package(s) from fridge and 'smack' the pack to release the nutrients. Allow pack to swell for 4-8 hours at room temperature. If making a starter, prepare it 1 to 3 days before pitching.

## BREWING DAY

1. Fill kettle with water and heat to 160F.
  - Partial boil method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume.
  - Full boil method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil.
2. Rehydrate Irish moss in 1/2 cup warm water. Set aside (*optional, for clarity*).
3. Turn off burner (remove kettle from heating element if using an electric stove). Place crushed specialty grains and **2 oz Pink Boots hops blend** in a muslin bag and soak in **150-155F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Do not squeeze the grains.
4. While stirring, add malt extracts until fully dissolved.
5. Turn the heat on and bring wort to a boil. **WATCH OUT!** Just before the boil, the wort rapidly rises.
6. Follow **Boil Schedule** on opposite page under 'Recipe Details'
7. At end of boil, chill wort as quickly as possible to **70-95F** with a wort chiller or an ice bath. Place lid on kettle while chilling.
8. Siphon or pour cooled wort into fermenter leaving as much sediment behind as possible:
  - Partial Boil: Add sterile water (packaged drinking water) to fermenter to reach 5.25 gal
  - Full Boil: Siphon entire volume of wort into fermenter.
9. **Aerate wort** well by stirring, shaking or oxygenating.
10. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
11. Move fermenter to a dark place with a steady temperature of **70-95F**.

## FERMENTATION

1. Primary Fermentation: Allow beer to ferment for 7-14 days, then proceed to STEP 2 or 3.
2. Secondary Fermentation (optional): Transfer beer to a 5 gal carboy, leaving behind the sediment, and allow to sit for an additional 1 to 2 weeks, then proceed to STEP 3.
3. Add **1 oz Pink Boots hops blend** to fermenter in small muslin hop bag and allow 1-2 days contact time.
4. Check gravity prior to proceeding with bottling to ensure fermentation is complete. (Reference Final Gravity under 'Recipe Details')

## BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment and bottling bucket.
3. Dissolve **3/4 cup (5 oz) priming sugar** in 2 cups boiling water. Boil for 5 min then chill to 70-80F and add to bottling bucket.
4. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. Stir thoroughly but gently to avoid introducing oxygen.
6. Using the bottle filler, fill bottles and cap them.
7. Store bottles at room temperature for **2 weeks** or until carbonated

## TIPS FOR SUCCESS

1. Clean AND Sanitize!
2. Avoid using softened water or Reverse Osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water reaches the entire amount.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking, be sure not to introduce oxygen into your beer by splashing or shaking.
9. Maintain a constant temperature during fermentation.
10. Visit [www.greatfermentations.com](http://www.greatfermentations.com) for more brewing tips and tricks.

