



May all your fermentations be Great Fermentations!

## Witless in Indianapolis – Our Blue Moon!

The right yeast and a hint of both coriander and bitter orange peel make this a thirst quenching beer!

### BEER SPECS

#### Original Gravity:

1.043 —1.045 @ 65% efficiency

1.047—1.049 @ 70% efficiency

1.050 —1.052 @ 75% efficiency

**Final Gravity:** 1.009—1.013

**IBU:** 8-12

**ABV%:** 4.0% - 5.6%

**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*)

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A low mash temperature is recommended to create a light, easy drinking and refreshing witbier. We suggest a mash temperature of 147° - 149°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation may be used, but is not necessary due to the cloudy nature of this style.

### RECIPE DETAILS

<b>5 lbs.</b>	White Wheat Malt
<b>4 lb.</b>	2-Row Brewer's Malt
<b>0.75 lb.</b>	Flaked Wheat
<b>0.50 lb.</b>	Flaked Oats
<b>1.0 lb.</b>	Rice Hulls

### FERMENTABLES

<b>1.0 oz.</b>	Saaz hops, added at the beginning of the 60 minute boil
<b>1.0 tsp.</b>	Irish moss ( <i>optional</i> ), added 20 min from the end of the boil
<b>0.80 oz.</b>	Coriander ( <i>cracked</i> ), added 5 min from the end of the boil
<b>0.60 oz.</b>	Bitter orange peel, added 5 min from the end of the boil

### BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #3944 Belgian White

**NOTE:** The coriander seed needs to be cracked before adding to the boil. The simplest way to do this is to put 0.8 oz (if eyeballing, 80% of the contents of the bag) into a plastic sandwich bag and use something such as a coffee cup or rolling pin to apply pressure to the coriander seeds until they crack.

