

Hoegaarden clone

Recipe Brewer Hoegaarden clone brock
Style Witbier
Batch 5.25 gal
Partial Mash

Recipe Characteristics

Recipe Gravity 1.055 OG
Recipe Bitterness 20 IBU
Recipe Color 4° SRM
Estimated FG 1.014 FG
Alcohol by Volume 5.4%
Alcohol by Weight 4.2%

Ingredients

Quantity	Grain	Type	Use
7.00 lb	Wheat malt extract	Extract	Extract
0.50 lb	Aromatic Malt	Adjunct	Other
0.50 lb	Flaked wheat	Adjunct	Mashed
0.25 lb	Flaked oats	Adjunct	Mashed
Quantity	Hop	Type	Time
1.00 oz	golding	Pellet	60 minutes
0.50 oz	Saaz	Pellet	15 minutes
0.50 oz	Saaz	Pellet	5 minutes
Quantity	Misc	Notes	
1.00 unit	Corriander Seed	Spice	One ounce for 15 minutes
1.00 unit	Orange Peel, Bitter	Spice	One ounce for 15 minutes
1.00 unit	Corriander Seed	Spice	Another Ounce for 5 minutes
1.00 unit	Orange Peel, Bitter	Spice	Another Ounce for 5 minutes

Recipe Notes

My Hoegaarden clone. Worked with late malt extract addition, to minimize caramelization, for color and flavor, in the last 20 minutes

Batch Notes