

Double Wit / Gose parti-gyle

an All Grain **Witbier** by **Cavemen Brewing**

Fermentables

Amount	Fermentable	Use
5.4 kg	Wheat (US)	Boil
4.2 kg	Bohemian Pilsner (DE)	Mash
1.1 kg	Red Wheat (US)	Boil

Hops

Amount	Hop	Time
15.0 g	Columbus (US)	60 min
50.0 g	Hersbrucker (DE)	5 min

Yeasts

Name	Lab/Product
Belgian Witbier	Wyeast 3944

Extras

Amount	Name	Time
2.0 tsp	Yeast Nutrient (Wyeast)	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
41.6395 L	60 min

Properties

OG	FG	IBU
1.055 ↑	1.014 ↑	13
ABV	Color	Balance
5.3%	2 SRM	Sweet

Notes

double wit: 15g columbus @ 60 and 50g hersbrucker @ 5

gose: 2g columbus @ 60 fermented with Bootleg Biology Sour Solera.