

La blanche saison

an All Grain **Witbier** by **Mathieu Gagne** from Quat' graines

Fermentables

Amount	Fermentable	Use
2.5 kg	Wheat (US)	Boil
2.5 kg	Pilsner (US)	Mash
0.4 kg	Munich Light (DE)	Mash

Hops

Amount	Hop	Time
10.0 g	Citra (US)	60 min
20.0 g	Citra (US)	10 min

Yeasts

Name	Lab/Product
Belle Saison	Danstar

Extras

Amount	Name	Time
20.0 g	Rose Hips	10.0 min
40.0 g	Black Pepper (Ground)	10.0 min
20.0 g	Labrador Tea	10.0 min

Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Infusion	66.0 °C	60 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.062 ↑	1.011	29 ↑
ABV	Color	Balance

6.7% ↑

3 SRM

Balanced ↑

Notes

Double Belgian White

Add freshly ground black pepper after flame out at around 80°C