

Garden Grand Cru

an Extract **Witbier** by **Mathieu Gagne** from Quat' graines

Fermentables

Amount	Fermentable	Use
5.0 lb	Liquid Malt Extract - Light	Boil
2.0 lb	Honey	Boil

Hops

Amount	Hop	Time
1.0 oz	Hallertau (US)	60 min
0.5 oz	Hallertau (US)	10 min
0.5 oz	Hallertau (US)	2 min

Yeasts

Name	Lab/Product
Belgian Wit Ale Yeast	White Labs WLP400

Extras

Amount	Name	Time
0.25 tsp	Irish Moss	10.0 min
14.0 g	Orange Peel	5.0 min
19.0 g	Ground crushed coriander seeds	5.0 min
19.0 g	Ground crushed coriander seeds	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
5.0 gal	60 min

Properties

OG	FG	IBU
1.052	1.012 ↑	26 ↑
ABV	Color	Balance
5.2%	4 SRM	Balanced ↑

Notes

The Complete Joy of Homebrewing, p.234

Commande:

DR57130C - Malt en poudre CBW Golden Light (2.3kg) - 15.53\$

HB58105 - Hallertauer GR (56g) - 2.30\$

DR56634P - Coriandre en poudre (35g) - 0.74\$

AD21215 - Ecorce d'orange poudre (14g) - 0.56\$

LV20400 - Levure liquide belgian wit ale - 7.60\$

Miel (11.89\$)

Total: 38.62\$