Batch 197 Something Wit 5/13/01 Sunday

Style: Belgian Wit, to be served at the dedication of Wishord Hall

In 1453, in the region that would become the town of Hoegaarden, Belgium, a monastery was founded that brewed an ale spiced with orange peel and coriander, a beer that became known as 'Wit' or White Beer.

Extract recipe to make 5 gal.

3 lb.	DME Wheat malt
3 lb.	DME Extra light malt
8 oz.	Light wheat (crushed)
4 oz	Flaked oats
1 oz.	Saaz hop pellets
2 oz.	Curacao orange peel mixed 1/2 bitter, 1/2 sweet
1 oz.	Crushed coriander

Even though this is an extract recipe, the process of obtaining the extract is of interest. Modern brewers in Europe use the step mashing technique, which provides rest periods at specific temperatures to deal properly with protein and enzymes in the malt used. In days predating the thermometer (1670), decoction mashing was used. The grist is combined with ambient temperature water, then measured amounts of the resulting porridge are removed, brought to a boil, and returned to the mash vessel. Without knowing the temperature, but with hundreds of years of experience, this technique yields very consistant results.

Wyeast # 3278 Belgian Lambic blend in starter from 195, now 196. I cultured this yeast from an almost dead gift from a Homebrew supplier, to a viable healthy culture. This strain is blended with a latobacillis culture which should contribute some sourness appropriate for the style of the beer. The target flavor for thisstyle is sweet/sour followed by citron and corriander.

- Steep wheat and oats in 2 gal. water until near boil.
- Remove grains, bring to boil, add malt.
- Return to boil and add 1/2 oz. Saaz; boil 30 min.
- Add 1/2 oz. Saaz, 1 oz. Orange. Boil 30 min. more, remove heat.

Knockout (end of boil, as wort is transfered out of the kettle)

- Add 1 oz. Orange, and 3/4 oz. Coriander.

Steep for 10 minutes. Meanwhile,

- Add to 3 gal. cold water to make 5 1/2 gal.

Strain out the large chunks of orange peel and corriander.

Cool in sink with cold water bath to about 150^{o} before splashing into fermenter. This yielded a good temperature for pitching yeast.

After head dies down in a week, rack to secondary. 5/20/01
Add 1/4 oz. Coriander to secondary
Racked to keg 6/2/01

Bibliography:

Making Beer (my favorite introduction to brewing) modern
by: William Mares, Knopf, New York

The Complete Joy of Home Brewing modern
by: Charlie Papazian, Avon Books, New York

Sacred and Herbal Healing Beers historical/modern
Stephen Buhner, Brewers Publications, boulder, CO.

The Historical Companion To House -Brewing historical
by: Clive LaPensée, Montag Publications

The English Housewife historical
by: Gervase Markham, McGill Queen's University Press

A Sip Through Time historical
by: Cindy Renfrow, Self published

Lord Geoffrey deWygan
Wishford Hall