

# Belgian Wheat



Category: 16 - Belgian and French Ale  
Subcategory: E - Belgian Specialty Ale

Author:

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Kettle Volume: 5.21 gal @ 212 °F (1.049)      Efficiency: 68%  
Boil Duration: 1.5 h      Attenuation: 75.0%  
Evaporation: 0.0 gal  
Water Volume Added: 0.0 gal  
Final Volume: 5.0 gal @ 68 °F (1.049)

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## Ingredients:

6.6 lb (86.8%) CBW® Bavarian Wheat Liquid (Malt Extract); Briess - added during boil  
.5 lb (6.6%) White Wheat Malt; Briess - added during mash  
.5 lb (6.6%) Pilsen Malt; Briess - added during mash  
1.5 oz (100.0%) Hallertauer Gold (3.8%) - added during boil, boiled 15 m  
1.0 L Paradise Seeds - added during boil, boiled 15 m  
.5 oz Corriander crushed - added during boil, boiled 15 m  
1 oz Orange Peel (dried) - added during boil, boiled 15 m

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## Style:

	Recipe	Guideline	
Original Gravity:	1.049	1.026 - 1.120	
Terminal Gravity:	1.012	0.995 - 1.035	
Color:	5.63 SRM	1.0 - 50.0	
Alcohol:	4.86%	2.5% - 14.5%	
Bitterness:	10.2	0.0 - 100.0	

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## Analysis:

Efficiency: 68%  
Kettle Gravity: 1.049  
Original Gravity: 1.049

	Apparent	Real	Weight	Calories
Attenuation:	75.0%	60.2%	Alcohol: 13.69 g	94.47 kcal
Terminal Extract:	1.012	1.019	Carbs: 17.14 g	65.12 kcal
			Protein: 1.2 g	4.8 kcal
% Alcohol:	4.86% ABV	3.81% ABW		Total: 164.39 kcal