



BOB CIESLA

**BREWER'S**

EST. **BEST** 1992

## Belgian Caramel Wit

A refreshing spring seasonal recipe similar to classic white ale though slightly darker in color. Simplicity Belgian Candi Syrup and caramel malts lend high fermentability and honey sweetness that complement the spicy characteristics from the yeast. This aromatic and flavorful ale is the perfect welcome to the spring season.

6.8 ABV OG 1.058 FG 1.012

IBUs: 15 - 20

OG: 1.058 - 1.062

FG: 1.011 - 1.015

ABV: 5.75% - 6.0%

Difficulty: Intermediate

Color: Pale Gold

### Contents

- Ingredients
- Priming Sugar
- Grain Bag(s)
- Bottle Caps
- Brewing Procedures

Hops may vary due to availability.

### Glossary

<b>OG</b> Original Gravity	<b>DME</b> Dried Malt Extract
<b>SG</b> Specific Gravity	<b>LME</b> Liquid Malt Extract
<b>FG</b> Final Gravity	<b>IBU</b> International Bittering Units (Tinseth)
<b>CO2</b> Carbon Dioxide	<b>ABV</b> Alcohol by Volume

### Ingredients

#### FERMENTABLES

3.3 lb. Light LME

2 lb. Wheat DME

1 lb. Candi Syrup

#### SPECIALTY GRAINS

12 oz. 2-Row

12 oz. Wheat

6 oz. Munich

6 oz. Caramel/30L

#### HOPS

1 oz. German Hallertau

#### YEAST

1 Sachet

Safbrew T-58  
53°-77° F Range