



Style:
Belgian Wit

Family Status:
The colorful character

Availability:
April–July

Packaging:
6-Pack, 12-Pack, 1/6 BBL, 1/2 BBL

ABV: 5.4% ABW: 4.3% IBU: 20 GRAVITY: 13°P

Name Origin: Known for its crisp and clean taste spiced with orange peel, chamomile and coriander, this is truly a unique brew. Much like a certain city and its founder: Moses Cleaveland.

Style Origin: Usually pale in color, wheat beers are low in bitterness and hop character, highly carbonated and frequently light-bodied. Originating in Belgium, the Belgian wit ale differs from other wheat beers by the greater portion of wheat employed during the brewing process as well as the addition of ground coriander seed and curacao orange peel. The result is a tangy, fruity and refreshing brew.

Flavor: Spiced with orange peel, chamomile and coriander

Ingredients:

MALT

Harrington 2-Row Base Malt: Allows color and flavor from other specialty malts to come through; makes for very clean beer

Wheat: Adds body and head retention

Oats: Gives beer distinctive full-bodied mouthfeel

HOPS

Hallertau: U.S. version of classic German noble hop; contributes slight bitterness and fine aromas to balance malt and spices

SPICES

Coriander: Added early and near end of boil for aroma and flavor

Chamomile: Added at end of boil for aroma

Orange Peel: Added in whirlpool for aroma

Pairs With: Seafood, salads and egg dishes

Shelf Life: 180 days