



May all your fermentations be Great Fermentations!

## A la Carte Blanche — A farmhouse ale utilizing this year's Pink Boots hops blend!

A recipe inspired by wit beers of old gives us the chance to empower your choices as a brewer. The current Pink Boots hops blend combines Simcoe, Chinook, Mosaic and Krush hops that play with the wheat malt in the recipe, creating an opportunity for the bound thiol potential in these hops to be released! Traditionally, wit or French blanche beers are spiced with orange peel and coriander - you can do this, leave the beer unspiced, or let your imagination run wild!

### BEER SPECS

Original Gravity:  
**1.046—1.048 @ 65% efficiency**  
**1.049 —1.051 @ 70% efficiency**  
**1.053 —1.055 @ 75% efficiency**  
Final Gravity: **1.008—1.010**  
IBU: 30–35  
ABV%: 4.7% - 6.2%  
Yield: 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)  
Yeast  
Bottle Caps (*53 caps needed*)  
Priming Sugar (*5oz or 3/4 cup*)

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A lower mash temperature is recommended to create a light, refreshing beer. We suggest a 60 minutes mash at a temperature of 146° - 148°F.

#### Fermentation Schedule:

We recommend a primary fermentation of 1 to 2 weeks at 70° - 95°F. You can do a secondary for an additional week before bottling or kegging, if desired. We recommend adding dry hops for the last 1 or 2 days before bottling or kegging.

### RECIPE DETAILS

5 lbs. German Pilsner Malt  
3 lbs. White Wheat Malt  
2 lbs. Unmalted Wheat  
1 lb Rice Hulls

### FERMENTABLES

2.0 oz. Pink Boots hops blend, added to the mash  
1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil  
**SPICES** (*optional*), added at flameout (See "Brewer's Notes")  
1.0 oz. Pink Boots hops blend, added at flameout, whirlpool 15 minutes  
1.0 oz. Pink Boots hops blend, added as a dry hop for last 1-2 days of fermentation

### BOIL SCHEDULE

**YEAST SUGGESTION:** Omega Yeast Labs OYL0-033 Jovaru Yeast

**BREWER'S NOTES:** We saw an opportunity to do something old fashioned in a new way with the 8th annual Pink Boots blend. Wheat makes its way into our recipes for sunny days and patio evenings. The 8th annual hop blend consists of equal parts Simcoe, Chinook, Mosaic, and Krush hops with a reported alpha acid content of around 14%. We want to provide an opportunity to subvert convention. A recipe inspired by wit beers of old gives us the chance to empower your choices as a brewer.

Mash hopping allows us to use more of the bound thiol potential in these hops, while subduing the alpha acids. We want to see what they show us outside of bittering and boil use. Wit and farmhouse yeasts hold plenty of potential to convert bound thiols into free thiol aromatic material.

A wit or French blanche biere is typically spiced with dried orange peel and coriander. We want to spice things up, make this something our own. We encourage you to do the same. For the sake of labor and time you can use dried peel and herbs. For an enhanced flavor, we like to use fresh zest and fresh herbs. We have chosen to zest two lemons, freeze the zest overnight to kill any bacteria, and toss into the whirlpool at flameout. We have also added two fresh sprigs of rosemary at the same time to add an herbaceous lift and play with the wild character of the Jovaru Lithuanian Farmhouse yeast.

You can pick and choose what you would like to add to this beer. Throw flowers in there, use different fruit. Play with flavor profiles that excite you. Just make sure you are maintaining sanitary practices. As Pierre Celis said when asked if he used spices in his resurrection of the wit style, "Every brewer keeps his own secret."

