

# Zingibier VI - boosting the kit from Adventures

a Partial Mash **Belgian Specialty Ale** by **sfirke**

## Ingredients

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OG	<b>1.074</b>	<input type="text"/>
FG	<b>1.019</b>	<input type="text"/>
IBU	<b>25</b>	<input type="text"/>
SRM	<b>4</b>	<input type="text"/>
ABV	<b>7.2%</b>	<input type="text"/>
Balance	<b>0.35</b>	<input type="text"/>

✓ Recipe conforms to the **Belgian Specialty Ale** style.

## Notes

Start with Adventures in Homebrewing Summer Wheat kit + boost with add-ons

Yeast is actually CCYL129 - Eagle River Ale Yeast. All spices + herbs added at flameout, steeped at near-boil for 15 minutes, then left in during a slow chill.

## Fermentables

Amount	Fermentable	Use
7.5 lb	Dry Malt Extract - Wheat	Boil
1.0 lb	Sucrose (Table Sugar)	Boil
12.0 oz	Pilsner (DE)	Mash
0.5 lb	Flaked Oats	Boil
0.5 lb	Flaked Wheat	Boil

## Hops

Amount	Hop	Time
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Amount	Hop	Time
0.55 oz	First Gold (UK)	60 min
0.5 oz	Magnum (US)	60 min

### Yeasts

Name	Lab/Product
Belgian Witbier	Wyeast 3944

### Extras

Amount	Name	Time
0.5 oz	Bitter Orange Peel	1.0 min
0.5 oz	Coriander Seed	1.0 min
0.1 oz	Chamomile (Dried)	1.0 min
1.5 oz	Ginger Root (Fresh)	1.0 min

### Stats

#### Batch & Boil

Batch Size	Boil Time
5.5 gal	60 min

More stats...

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