

# A Brew Guide Recipe

<http://www.thebrewguide.com>

Name: **Kool-Weisse**

BJCP Style: 16E (Belgian Specialty Ale)

Batch Size: 5 gallons

Efficiency: 75%

Est. O.G.: 1.055

Boil time: 60 mins.

Estimated SRM: 4

Estimated IBUs: 8

Created by: Erik Lars Myers

## All-Grain Recipe:

Grain/sugar	Amt.
Pale Malt	5 pounds
Wheat Malt	2 pounds
Kool-Aid (the sugared kind)	2 pounds

## Extract Recipe:

Grain/sugar	Amt.
Extra Light Dry Malt Extract	3.5 pounds
Wheat Malt Extract	1.5 pounds
Kool-Aid (the sugared kind)	2 pounds

## Hop Schedule:

Hop Type	Amt.	Time in Boil
Styrian Goldings	.25 ounce	60 minutes.
East Kent Goldings	.5 ounce	10 minutes

### Notes:

Really, seriously. Kool-Aid. Trust me. Think "Belgian Candy Sugar" and go with it. It's cidery and very refreshing.

Yeast: **White Labs WLP565: Belgian Saison I**