

Abbey Beverage Company - Monks' Wit®



Origin: Benedictine Monastery of Christ in the Desert. Brewed in Abiquiu & Moriarty, New Mexico

Brewed Since: 11 October 2010

ABV: 5.1%

Style: Belgian Wheat (Wit)

Color: SRM 3.7 - light, cloudy, pale white

Clarity: Slightly opaque, light white haze

Flavor: Monks' Wit is distinctly fruity and spicy. The yeast lends a note of spice that accentuates the imported coriander, sweet and bitter orange peel, and other spices. The malt provides a sweet, bready quality up front and a round fruitiness in the middle. The wheat and oats lend a creamy taste. The imported hops and spices lend a clean, dry, finish to this light, refreshing ale.

IBU: 19

Ingredients: True to its European monastic heritage, Monks' Wit is made with the finest of imported ingredients including several varieties of European noble hops, European yeast, Indian coriander, Spanish sweet orange peel, and Belgian malt. Unmalted wheat and oats are also used in the brewing process for Monks' Wit

Suggested Serving Temperature: 39° -40° F (4° -7° C)

Suggested Serving Glassware: French faceted tumbler

History: Wit beer, white beer, la bière blanche, or simply witte is a barley/wheat, top-fermented ale. The suspended yeast and wheat proteins and starches, which cause the beer to look hazy, or white when cold, gives the beer its name. It is descendant from medieval beers which were brewed not with hops but with "gruit" as a preservative and source of flavor since gruit was a blend of spices and other plants. Today the gruit consists mainly of coriander, sweet and bitter orange, and other spices. Most modern wit ales also use hops. The suspended yeast in the beer causes some continuing fermentation in the bottle.

Pairing: Monks' Wit makes an excellent aperitif or salad accompaniment. It pairs well with seafood, especially clams, mussels, and shellfish. After dinner it pairs especially well with light herbed cheeses or chèvre.