

Brewsheet: B041: Hvede

Witbier

Type: All Grain **Date:** 14-03-2010
Batch Size: 52,00 L **Brewer:** Erik Borg
Boil Size: 67,35 L **Asst Brewer:**
Boil Time: 60 min **Equipment:** Eriks ny udstyr 50 l
Taste Rating(out of 50): 35,0 **Brewhouse Efficiency:** 72,00
Taste Notes:

| Prepare for Brewing | |
|---------------------|-------------------------------------|
| | Prepare Yeast Starter |
| | Clean and Prepare Brewing Equipment |
| | Prepare 77,16 L Water for Brewing |

| Mash or Steep Grains | | | | |
|---------------------------------------|-----------------------------------|--------------------------------|------------------|--|
| <u>Ingredients for Mashing</u> | | | | |
| Amount | Item | Type | % or IBU | |
| 5,10 kg | Wheat Malt (3,0 EBC) | Grain | 52,04 % | |
| 4,20 kg | Pilsner (2-row, spring) (3,0 EBC) | Grain | 42,86 % | |
| 0,50 kg | Wheat, Raw (2,0 EBC) | Grain | 5,10 % | |
| <u>Mæskeprogram</u> | | | | |
| Step Time | Name | Description | Step Temp | |
| 30 min | Syre-pause | Add 33,79 L of water at 44,4 C | 42,0 C | |
| 60 min | Forsukring | Heat to 68,0 C over 15 min | 68,0 C | |
| 10 min | Udmæskning | Heat to 78,0 C over 10 min | 78,0 C | |
| Sparge with 43,37 L of 78,0 C water. | | | | |

| Boil Wort | | | | |
|---|---------------|---|-------------|--|
| Add water to achieve boil volume of 67,35 L | | | | |
| Estimated pre-boil gravity is 1,038 | | | | |
| <u>Boil Ingredients</u> | | | | |
| Boil | Amount | Item | Type | |
| 60 min | 90,00 gm | Tettnang [2,80 %] (60 min) | Hops | |
| 15 min | 4,00 gm | Yeast Nutrient (Boil 15,0 min) | Misc | |
| 15 min | 10,00 gm | Orange Peel, Bitter (Boil 15,0 min) | Misc | |
| 15 min | 25,00 gm | Coriander Seed (Boil 15,0 min) | Misc | |
| 10 min | 25,00 gm | Tettnang [2,80 %] (10 min) | Hops | |
| 1 min | 25,00 gm | Tettnang [2,30 %] (1 min) | Hops | |
| 0 min | 5,00 kg | Flaskegas (kun for omkostning) (Boil 0,0 min) | Misc | |

| Cool and Prepare Fermentation | | | |
|--|---|-------------|-----------------|
| Cool wort to fermentation temperature | | | |
| Transfer wort to fermenter | | | |
| Add water to achieve final volume of 52,00 L | | | |
| <u>Ingredients for Fermentation</u> | | | |
| Amount | Item | Type | % or IBU |
| 2 Pkgs | SafBrew Wheat (Fermentis #WB-06, 11,5g) | Yeast-Wheat | |
| Measure Actual Original Gravity _____ (Target: 1,043 SG) | | | |
| Measure Actual Batch Volume _____ (Target: 52,00 L) | | | |

| Fermentation | | | |
|--|---------------------------------|-------------|-----------------|
| 14-03-2010 - Primary fermentation (7 days at 20,0 C) | | | |
| 21-03-2010 - Secondary fermentation (7 days at 20,0 C) | | | |
| N/A - Tertiary Fermentation (0 days at 20,0 C) | | | |
| Prepare for Bottling/Kegging | | | |
| <u>Final Ingredients</u> | | | |
| Amount | Item | Type | % or IBU |
| 310,00 gm | Cane Sugar (Bottling 14,0 days) | Misc | |
| Measure Final Gravity: _____ (Estimate: 1,008 SG) | | | |
| 28-03-2010 - Bottle with corn sugar: 400 | | | |
| Age beer for 21,0 days at 2,0 C | | | |
| 18-04-2010 - Drink and enjoy! | | | |

| Notes | | | |
|---|--|--|--|
| 14/3, brygdag: Fik en stucked mash. Må se at få fat i nogle risskaller til hveden. | | | |
| 21/3, omstikning: SG: 5,3P, svarende til 1.008Ö. Attenuation på godt 80% | | | |
| 27/3, aftapning: FG: 5,0P, svarende til 1.006Ö. | | | |

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