

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:

Ingredients

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 %
90,00 gm	Tettnang [2,80 %] (60 min)	Hops	11,1 IBU
25,00 gm	Tettnang [2,80 %] (10 min)	Hops	1,1 IBU
25,00 gm	Tettnang [2,30 %] (1 min)	Hops	0,1 IBU
4,00 gm	Yeast Nutrient (Boil 15,0 min)	Misc	
5,20 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
10,00 gm	Orange Peel, Bitter (Boil 15,0 min)	Misc	
25,00 gm	Coriander Seed (Boil 15,0 min)	Misc	
310,00 gm	Cane Sugar (Bottling 14,0 days)	Misc	
2 Pkgs	SafBrew Wheat (Fermentis #WB-06, 11,5g)	Yeast-Wheat	

Beer Profile

Est Original Gravity: 1,043 SG **Measured Original Gravity:** 1,043 SG
Est Final Gravity: 1,008 SG **Measured Final Gravity:** 1,006 SG
Estimated Alcohol by Vol: 4,51 % **Actual Alcohol by Vol:** 4,82 %
Bitterness: 12,4 IBU **Calories:** 393 cal/l
Est Color: 5,3 EBC **Color:**
Color

Mash Profile

Mash Name: Mæskeprogram **Total Grain Weight:** 9,80 kg
Sparge Water: 43,37 L **Grain Temperature:** 20,0 C
Sparge Temperature: 78,0 C **TunTemperature:** 20,0 C
Adjust Temp for Equipment: FALSE **Mash PH:** 5,4 PH

Mæskeprogram

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

Mash Notes:

Carbonation and Storage

Carbonation Type: Corn Sugar ***Volumes of CO2:*** 2,8

Pressure/Weight: 404,6 gm ***Carbonation Used:*** 400

Keg/Bottling Temperature: 20,0 C ***Age for:*** 21,0 days

Storage Temperature: 2,0 C

Notes

Remove from inventory foretaget.

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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