

# Brewsheet: B044: Hvede

Witbier

**Type:** All Grain                      **Date:** 15-05-2010  
**Batch Size:** 73,00 L                **Brewer:** Erik Borg  
**Boil Size:** 78,29 L                 **Asst Brewer:** Svend  
**Boil Time:** 60 min                 **Equipment:** Eriks ny udstyr 75 l  
**Taste Rating(out of 50):** 35,0      **Brewhouse Efficiency:** 77,00  
**Taste Notes:**

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 102,20 L Water for Brewing

Mash or Steep Grains				
<b><u>Ingredients for Mashing</u></b>				
<b>Amount</b>	<b>Item</b>	<b>Type</b>	<b>% or IBU</b>	
7,40 kg	Wheat Malt (3,0 EBC)	Grain	49,70 %	
7,00 kg	Pale Ale (8,0 EBC)	Grain	47,01 %	
0,49 kg	Wheat, Raw (2,0 EBC)	Grain	3,29 %	
<b><u>Mæskeprogram</u></b>				
<b>Step Time</b>	<b>Name</b>	<b>Description</b>	<b>Step Temp</b>	
30 min	Syre-pause	Add 51,34 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 41,85 L of 78,0 C water.				

Boil Wort				
Add water to achieve boil volume of 78,29 L				
Estimated pre-boil gravity is 1,051				
<b><u>Boil Ingredients</u></b>				
<b>Boil</b>	<b>Amount</b>	<b>Item</b>	<b>Type</b>	
60 min	95,00 gm	Tettnang [4,10 %] (60 min)	Hops	
15 min	15,00 gm	Orange Peel, Bitter (Boil 15,0 min)	Misc	
15 min	37,00 gm	Coriander Seed (Boil 15,0 min)	Misc	
10 min	40,00 gm	Tettnang [2,80 %] (10 min)	Hops	
10 min	6,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
1 min	40,00 gm	Tettnang [2,80 %] (1 min)	Hops	
0 min	7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	

<b>Cool and Prepare Fermentation</b>			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 73,00 L			
<b><u>Ingredients for Fermentation</u></b>			
<b>Amount</b>	<b>Item</b>	<b>Type</b>	<b>% or IBU</b>
3 Pkgs	SafBrew Wheat (Fermentis #WB-06, 11,5g)	Yeast-Wheat	
Measure Actual Original Gravity _____ (Target: 1,050 SG)			
Measure Actual Batch Volume _____ (Target: 73,00 L)			

<b>Fermentation</b>			
15-05-2010 - Primary fermentation (8 days at 20,0 C)			
23-05-2010 - Secondary fermentation (9 days at 20,0 C)			
N/A - Tertiary Fermentation (0 days at 20,0 C)			
Prepare for Bottling/Kegging			
<b><u>Final Ingredients</u></b>			
<b>Amount</b>	<b>Item</b>	<b>Type</b>	<b>% or IBU</b>
580,00 gm	Cane Sugar (Bottling 14,0 days)	Misc	
Measure Final Gravity: _____ (Estimate: 1,011 SG)			
01-06-2010 - Bottle with corn sugar: 585			
Age beer for 21,0 days at 2,0 C			
22-06-2010 - Drink and enjoy!			

<b>Notes</b>
Remove from Inventory foretaget.
15/5, brygdag: Fik en stucked mash. Men let løst ved omrøring og videre recirkulation.
23/5, omstikning: SG: 5,6P, svarende til 1.006Ö. Meget under target. God smag.
1/6, aftapning: FG: 5,5P, svarende til 1.005Ö

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