

# 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:**

## Ingredients

Amount	Item	Type	% or IBU
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 %
95,00 gm	Tettnang [4,10 %] (60 min)	Hops	12,2 IBU
40,00 gm	Tettnang [2,80 %] (10 min)	Hops	1,1 IBU
40,00 gm	Tettnang [2,80 %] (1 min)	Hops	0,1 IBU
6,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
15,00 gm	Orange Peel, Bitter (Boil 15,0 min)	Misc	
37,00 gm	Coriander Seed (Boil 15,0 min)	Misc	
580,00 gm	Cane Sugar (Bottling 14,0 days)	Misc	
3 Pkgs	SafBrew Wheat (Fermentis #WB-06, 11,5g)	Yeast-Wheat	

## Beer Profile

**Est Original Gravity:** 1,050 SG    **Measured Original Gravity:** 1,049 SG  
**Est Final Gravity:** 1,011 SG    **Measured Final Gravity:** 1,005 SG  
**Estimated Alcohol by Vol:** 5,17 %    **Actual Alcohol by Vol:** 5,73 %  
**Bitterness:** 13,5 IBU                **Calories:** 449 cal/l  
**Est Color:** 8,4 EBC                  **Color:**  
Color

## Mash Profile

**Mash Name:** Mæskeprogram    **Total Grain Weight:** 14,89 kg  
**Sparge Water:** 41,85 L            **Grain Temperature:** 20,0 C  
**Sparge Temperature:** 78,0 C    **TunTemperature:** 20,0 C  
**Adjust Temp for Equipment:**    **Mash PH:** 5,4 PH  
FALSE

## Mæskeprogram

Step Time	Name	Description	Step Temp
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

***Mash Notes:***

**Carbonation and Storage**

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

***Pressure/Weight:*** 568,0 gm      ***Carbonation Used:*** 585

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

***Storage Temperature:*** 2,0 C

**Notes**

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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