

# Brewsheet: B058: Hvede

Witbier

**Type:** All Grain                      **Date:** 14-05-2011  
**Batch Size:** 75,00 L                **Brewer:** Erik Borg  
**Boil Size:** 78,84 L                  **Asst Brewer:**  
**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 102,96 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>	
7,60 kg	Wheat Malt, Pale (3,9 EBC)	Grain	50,33 %	
7,00 kg	Pilsner malt (DMG) (3,2 EBC)	Grain	46,36 %	
0,50 kg	Wheat, Raw (2,0 EBC)	Grain	3,31 %	
<b><u>Mæskeprogram</u></b>				
<b>Step Time</b>	<b>Name</b>	<b>Description</b>	<b>Step Temp</b>	
30 min	Syre-pause	Add 52,07 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 41,89 L of 78,0 C water.				

Boil Wort				
Add water to achieve boil volume of 78,84 L				
Estimated pre-boil gravity is 1,049				
<b><u>Boil Ingredients</u></b>				
<b>Boil</b>	<b>Amount</b>	<b>Item</b>	<b>Type</b>	
60 min	100,00 gm	Tettnang [4,10 %] (60 min)	Hops	
15 min	15,00 gm	Orange Peel, Bitter (Boil 15,0 min)	Misc	
15 min	38,00 gm	Coriander Seed (Boil 15,0 min)	Misc	
10 min	43,00 gm	Tettnang [4,10 %] (10 min)	Hops	
10 min	9,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
10 min	15,00 gm	Servomyces Mix (Boil 10,0 min)	Misc	
1 min	12,00 gm	Tettnang [4,10 %] (1 min)	Hops	
1 min	30,00 gm	Tettnang [2,80 %] (1 min)	Hops	
0 min	7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	

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<b>Cool and Prepare Fermentation</b>			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 75,00 L			
<b>Ingredients for Fermentation</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: 1,048 SG)	
Measure Actual Batch Volume _____		(Target: 75,00 L)	

<b>Fermentation</b>	
14-05-2011 - Primary fermentation (23 days at 20,0 C)	
N/A - Secondary fermentation (0 days at 20,0 C)	
N/A - Tertiary Fermentation (0 days at 20,0 C)	
Prepare for Bottling/Kegging	
Measure Final Gravity: _____ (Estimate: 1,012 SG)	
06-06-2011 - Keg beer: 585	
Age beer for 21,0 days at 5,0 C	
27-06-2011 - Drink and enjoy!	

<b>Notes</b>
Remove from inventory foretaget. 1.010 efter 10 dage 1.006 efter 15 dage

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