

# 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:**

## Ingredients

Amount	Item	Type	% or IBU
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 %
100,00 gm	Tettnang [4,10 %] (60 min)	Hops	11,4 IBU
43,00 gm	Tettnang [4,10 %] (10 min)	Hops	1,8 IBU
12,00 gm	Tettnang [4,10 %] (1 min)	Hops	0,1 IBU
30,00 gm	Tettnang [2,80 %] (1 min)	Hops	0,1 IBU
7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
9,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
15,00 gm	Orange Peel, Bitter (Boil 15,0 min)	Misc	
15,00 gm	Servomyces Mix (Boil 10,0 min)	Misc	
38,00 gm	Coriander Seed (Boil 15,0 min)	Misc	
3 Pkgs	SafBrew Wheat (Fermentis #WB-06, 11,5g)	Yeast-Wheat	

## Beer Profile

**Est Original Gravity:** 1,048 SG **Measured Original Gravity:** 1,049 SG  
**Est Final Gravity:** 1,012 SG **Measured Final Gravity:** 1,006 SG  
**Estimated Alcohol by Vol:** 4,76 % **Actual Alcohol by Vol:** 5,60 %  
**Bitterness:** 13,4 IBU **Calories:** 450 cal/l  
**Est Color:** 6,2 EBC **Color:**  
**Color**

## Mash Profile

**Mash Name:** Mæskeprogram **Total Grain Weight:** 15,10 kg  
**Sparge Water:** 41,89 L **Grain Temperature:** 20,0 C  
**Sparge Temperature:** 78,0 C **TunTemperature:** 40,0 C  
**Adjust Temp for Equipment:** FALSE **Mash PH:** 5,4 PH

## Mæskeprogram

Step Time	Name	Description	Step Temp
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

***Mash Notes:*****Carbonation and Storage**

***Carbonation Type:*** Kegged  
(Forced CO2) ***Volumes of CO2:*** 2,8

***Pressure/Weight:*** 32,4 PSI ***Carbonation Used:*** 585

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

***Storage Temperature:*** 5,0 C

**Notes**

Remove from inventory foretaget.  
1.010 efter 10 dage  
1.006 efter 15 dage

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