

B066: Hvede

Witbier

Type: All Grain

Date: 12-11-2011

Batch Size (fermenter): 114,00 l

Brewer: Erik Borg

Boil Size: 128,72 l

Asst Brewer: Henning

Boil Time: 60 min

Equipment: Eriks ny udstyr 108 l

End of Boil Volume: 122,72 l

Brewhouse Efficiency: 78,00 %

Final Bottling Volume: 108,00 l

Est Mash Efficiency: 80,7 %

Fermentation: My Aging Profile

Taste Rating(out of 50): 35,0

Taste Notes:

Ingredients

Ingredients

Amt	Name	Type	#	%/IBU
11,40 kg	Wheat Malt, Pale (3,9 EBC)	Grain	1	50,3 %
10,50 kg	Pilsner malt (DMG) (3,2 EBC)	Grain	2	46,4 %
0,75 kg	Wheat, Raw (2,0 EBC)	Grain	3	3,3 %
114,0 g	Spalter [5,10 %] - Boil 60,0 min	Hop	4	11,9 IBUs
55,00 g	Coriander Seed (Boil 15,0 mins)	Spice	5	-
23,00 g	Orange Peel, Bitter (Boil 15,0 mins)	Spice	6	-
48,0 g	Spalter [5,10 %] - Boil 10,0 min	Hop	7	1,8 IBUs
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	8	-
48,0 g	Spalter [5,10 %] - Boil 1,0 min	Hop	9	0,2 IBUs
11,40 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	10	-
5,0 pkg	SafBrew Wheat (DCL/Fermentis #WB-06, 11,5g) [11 ml]	Yeast	11	-

Beer Profile

Est Original Gravity: 1,048 SG

Measured Original Gravity: 1,045 SG

Est Final Gravity: 1,012 SG

Measured Final Gravity: 1,011 SG

Estimated Alcohol by Vol: 4,7 %

Actual Alcohol by Vol: 4,4 %

Bitterness: 14,0 IBUs

Calories: 419,0 kcal/l

Est Color: 6,0 EBC

Mash Profile

Mash Name: Mæskeprogram

Total Grain Weight: 22,65 kg

Sparge Water: 86,85 l

Grain Temperature: 20,0 C

Sparge Temperature: 78,0 C

Tun Temperature: 40,0 C

Adjust Temp for Equipment: FALSE

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Syre-pause	Add 64,55 l of water at 44,9 C	42,0 C	30 min
Forsukring	Heat to 68,0 C over 15 min	68,0 C	60 min
Udmæskning	Heat to 78,0 C over 10 min	78,0 C	10 min

Sparge Step: Fly sparge with 86,85 l water at 78,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Keg

Volumes of CO2: 2,8

Pressure/Weight: 2,23 bar

Keg/Bottling Temperature: 20,0 C

Fermentation: My Aging Profile

Carbonation Used: Keg with 2,23 bar

Age for: 21,00 days

Storage Temperature: 5,0 C

Notes

Remove from inventory foretaget

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