

Brewing Steps: 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

Final Bottling Volume: 108,00 l

Brewhouse Efficiency: 78,00

Fermentation: My Aging Profile

Taste Rating(out of 50): 35,0

Taste Notes:

Prepare for Brewing				
Clean and Prepare Brewing Equipment				
Total Water Needed: 151,40 l				
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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 %
<u>Mash Steps</u>				
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	
Fly sparge with 86,85 l water at 78,0 C				
Boil Wort				
Add water to achieve boil volume of 128,72 l				
Estimated pre-boil gravity is 1,044 SG				
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
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	-
Estimated Post Boil Vol: 122,72 l and Est Post Boil Gravity: 1,048 SG				
Cool and Prepare Fermentation				
Cool wort to fermentation temperature				

	Transfer wort to fermenter				
	Add water to achieve final volume of 114,00 l				
	Fermentation Ingredients				
	Amt	Name	Type	#	%/IBU
	5,0 pkg	SafBrew Wheat (DCL/Fermentis #WB-06, 11,5g) [11 ml]	Yeast	11	-
	Measure Actual Original Gravity _____ (Target: 1,048 SG)				
	Measure Actual Batch Volume _____ (Target: 114,00 l)				
	Fermentation				
	12-11-2011 - Primary Fermentation (14,00 days at 20,0 C ending at 20,0 C)				
	Dry Hop and Prepare for Bottling/Kegging				
	Measure Final Gravity: _____ (Estimate: 1,012 SG)				
	Date Bottled/Kegged: 26-11-2011 - Carbonation: Keg with 2,23 bar				
	Age beer for 21,00 days at 5,0 C				
	17-12-2011 - Drink and enjoy!				
	Notes				
	Remove from inventory foretaget				
	<i>Created with BeerSmith</i>				