

B084: Hvede

Witbier

Type: All Grain

Date: 08-06-2013

Batch Size (fermenter): 114,00 l

Brewer: Erik Borg

Boil Size: 128,72 l

Asst Brewer: Henning, Irene og Annette

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
12,75 kg	Wheat Malt, Pale (3,9 EBC)	Grain	1	53,1 %
10,50 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	2	43,7 %
0,75 kg	Wheat, Raw (2,0 EBC)	Grain	3	3,1 %
86,0 g	Spalter [5,10 %] - Boil 60,0 min	Hop	4	8,8 IBUs
20,0 g	Magnum [12,80 %] - Boil 60,0 min	Hop	5	5,1 IBUs
60,00 g	Coriander Seed (Boil 15,0 mins)	Spice	6	-
23,00 g	Orange Peel, Bitter (Boil 15,0 mins)	Spice	7	-
48,0 g	Spalter [5,10 %] - Boil 10,0 min	Hop	8	1,8 IBUs
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	9	-
48,0 g	Spalter [5,10 %] - Boil 1,0 min	Hop	10	0,2 IBUs
11,40 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	11	-
6,0 pkg	SafBrew Wheat (DCL/Fermentis #WB-06, 11,5g) [11 ml]	Yeast	12	-

Beer Profile

Est Original Gravity: 1,051 SG

Measured Original Gravity: 1,048 SG

Est Final Gravity: 1,013 SG

Measured Final Gravity: 1,005 SG

Estimated Alcohol by Vol: 5,0 %

Actual Alcohol by Vol: 5,6 %

Bitterness: 15,9 IBUs

Calories: 439,5 kcal/l

Est Color: 6,5 EBC

Mash Profile

Mash Name: Mæskeprogram

Total Grain Weight: 24,00 kg

Sparge Water: 80,75 l

Grain Temperature: 20,0 C

Sparge Temperature: 77,0 C

Tun Temperature: 68,0 C

Adjust Temp for Equipment: FALSE

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Forsukring	Add 72,00 l of water at 74,1 C	68,0 C	60 min
Udmækning	Heat to 77,0 C over 15 min	77,0 C	10 min

Sparge Step: Fly sparge with 80,75 l water at 77,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Keg

Volumes of CO2: 2,8

Pressure/Weight: 0,97 bar

Keg/Bottling Temperature: 3,0 C

Fermentation: My Aging Profile

Carbonation Used: Keg with 0,97 bar

Age for: 14,00 days

Storage Temperature: 3,0 C

Notes

Remove from inventory foretaget

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