

## Brewing Steps: 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

**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: 152,75 l			
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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 %
<u>Mash Steps</u>				
Name	Description	Step Temperature	Step Time	
Forsukring	Add 72,00 l of water at 74,1 C	68,0 C	60 min	
Udmæskning	Heat to 77,0 C over 15 min	77,0 C	10 min	
	Fly sparge with 80,75 l water at 77,0 C			
Boil Wort				
	Add water to achieve boil volume of 128,72 l			
	Estimated pre-boil gravity is 1,047 SG			
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
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	-
	Estimated Post Boil Vol: 122,72 l and Est Post Boil Gravity: 1,051 SG			
Cool and Prepare Fermentation				
	Cool wort to fermentation temperature			

	Transfer wort to fermenter				
	Add water to achieve final volume of 114,00 l				
	<b>Fermentation Ingredients</b>				
	<b>Amt</b>	<b>Name</b>	<b>Type</b>	<b>#</b>	<b>%/IBU</b>
	6,0 pkg	SafBrew Wheat (DCL/Fermentis #WB-06, 11,5g) [11 ml]	Yeast	12	-
	Measure Actual Original Gravity _____ (Target: 1,051 SG)				
	Measure Actual Batch Volume _____ (Target: 114,00 l)				
	<b>Fermentation</b>				
	08-06-2013 - Primary Fermentation (38,00 days at 20,0 C ending at 20,0 C)				
	Dry Hop and Prepare for Bottling/Kegging				
	Measure Final Gravity: _____ (Estimate: 1,013 SG)				
	Date Bottled/Kegged: 16-07-2013 - Carbonation: Keg with 0,97 bar				
	Age beer for 14,00 days at 3,0 C				
	30-07-2013 - Drink and enjoy!				
	<b>Notes</b>				
	Remove from inventory foretaget				
	<i>Created with <a href="#">BeerSmith</a></i>				