

B096: Hvede

Witbier (16 A)

Type: All Grain
Batch Size: 114,00 l
Boil Size: 126,68 l
Boil Time: 60 min
End of Boil Vol: 121,68 l
Final Bottling Vol: 108,00 l
Fermentation: My Aging Profile

Date: 12 Jul 2014
Brewer: Erik Borg
Asst Brewer: Henning, Irene og Annette
Equipment: Eriks ny udstyr 108 l
Efficiency: 78,00 %
Est Mash Efficiency: 80,1 %
Taste Rating: 35,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
12,75 kg	Wheat Malt, Pale (Weyermann) (3,0 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 %
85,5 g	Select Spalt [4,75 %] - Boil 60,0 min	Hop	4	8,2 IBUs
19,9 g	Cascade [7,20 %] - Boil 60,0 min	Hop	5	2,9 IBUs
60,00 g	Coriander Seed (Boil 15,0 mins)	Spice	6	-
23,00 g	Orange Peel, Bitter (Boil 15,0 mins)	Spice	7	-
47,7 g	Select Spalt [4,75 %] - Boil 10,0 min	Hop	8	1,8 IBUs
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	9	-
47,7 g	Select Spalt [4,75 %] - 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, 11g) [11 ml]	Yeast	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 5,0 %
Bitterness: 13,1 IBUs
Est Color: 6,0 EBC

Measured Original Gravity: 1,049 SG
Measured Final Gravity: 1,005 SG
Actual Alcohol by Vol: 5,8 %
Calories: 449,1 kcal/l

Mash Profile

Mash Name: Mæskeprogram
Sparge Water: 81,11 l
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 24,00 kg
Grain Temperature: 20,0 C
Tun Temperature: 74,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Forsukring	Add 69,60 l of water at 74,3 C	68,0 C	60 min
Udmæskning	Heat to 77,0 C over 15 min	77,0 C	10 min

Sparge: Fly sparge with 81,11 l water at 77,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 0,97 bar
Keg/Bottling Temperature: 3,0 C
Fermentation: My Aging Profile

Volumes of CO2: 2,8
Carbonation Used: Keg with 0,97 bar
Age for: 14,00 days
Storage Temperature: 3,0 C

Notes

Remove from inventory foretaget

Created with [BeerSmith](#)