

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:**

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 150,71 l

Mash or Steep Grains

Mash 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 %

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

- Fly sparge with 81,11 l water at 77,0 C
- Add water to achieve boil volume of 126,68 l
- Estimated pre-boil gravity is 1,047 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
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	-

- Estimated Post Boil Vol: 121,68 l and Est Post Boil Gravity: 1,051 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 114,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
6,0 pkg	SafBrew Wheat (DCL/Fermentis #WB-06, 11g) [11 ml]	Yeast	12	-

- Measure Actual Original Gravity _____ (Target: 1,051 SG)
- Measure Actual Batch Volume _____ (Target: 114,00 l)
- Add water if needed to achieve final volume of 114,00 l

Fermentation

- 12 Jul 2014 - Primary Fermentation (14,00 days at 20,0 C ending at 20,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,013 SG)
- Date Bottled/Kegged: 26 Jul 2014 - Carbonation: Keg with 0,97 bar

- Age beer for 14,00 days at 3,0 C
- 09 Aug 2014 - Drink and enjoy!

Notes

Remove from inventory foretaget

