

B111: Hvede

Witbier (16 A)

Type: All Grain
Batch Size: 118,00 l
Boil Size: 136,76 l
Boil Time: 60 min
End of Boil Vol: 123,76 l
Final Bottling Vol: 110,00 l
Fermentation: My Aging Profile

Date: 25 Apr 2015
Brewer: Erik Borg
Asst Brewer: Henning, Irene og Annette
Equipment: Eriks ny udstyr 108 l
Efficiency: 80,00 %
Est Mash Efficiency: 80,7 %
Taste Rating: 35,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
12,00 kg	Wheat Malt, Pale (Weyermann) (3,0 EBC)	Grain	1	48,0 %
8,00 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	2	32,0 %
4,00 kg	Wheat, Flaked (3,2 EBC)	Grain	3	16,0 %
1,00 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	4	4,0 %
216,0 g	Select Spalt [4,75 %] - Boil 60,0 min	Hop	5	20,6 IBUs
60,00 g	Coriander Seed (Boil 15,0 mins)	Spice	6	-
30,00 g	Orange Peel, Bitter (Boil 15,0 mins)	Spice	7	-
50,0 g	Select Spalt [4,75 %] - Boil 10,0 min	Hop	8	1,9 IBUs
24,00 g	Servomyces Mix (Boil 10,0 mins)	Other	9	-
50,0 g	Select Spalt [4,75 %] - Boil 1,0 min	Hop	10	0,2 IBUs
8,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	11	-
5,0 pkg	SafBrew Wheat (DCL/Fermentis #WB-06, 11g) [11 ml]	Yeast	12	-
1,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58, 11,5g) [25 ml]	Yeast	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,052 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,2 %
Bitterness: 22,8 IBUs
Est Color: 6,1 EBC

Measured Original Gravity: 1,038 SG
Measured Final Gravity: 1,006 SG
Actual Alcohol by Vol: 4,2 %
Calories: 346,1 kcal/l

Mash Profile

Mash Name: Mæskeprogram
Sparge Water: 86,80 l
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 25,00 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 75,00 l of water at 73,0 C	67,0 C	45 min

Sparge: Fly sparge with 86,80 l water at 77,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 1,11 bar
Keg/Bottling Temperature: 3,0 C
Fermentation: My Aging Profile

Volumes of CO2: 3,0
Carbonation Used: Keg with 1,11 bar
Age for: 14,00 days
Storage Temperature: 3,0 C

Notes

Remove from inventory foretaget

For lav effektivitet.
 Skyldes måske for lidt pilsnermalt eller for kort mæsketid.

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