

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:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 161,80 l

Mash or Steep Grains

Mash 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 % |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|------------|--------------------------------|------------------|-----------|
| Forsukring | Add 75,00 l of water at 73,0 C | 67,0 C | 45 min |

- Fly sparge with 86,80 l water at 77,0 C
- Add water to achieve boil volume of 136,76 l
- Estimated pre-boil gravity is 1,046 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|--|-------|----|-----------|
| 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 | - |

- Estimated Post Boil Vol: 123,76 l and Est Post Boil Gravity: 1,052 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 118,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|--|-------|----|-------|
| 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 | - |

- Measure Actual Original Gravity _____ (Target: 1,052 SG)
- Measure Actual Batch Volume _____ (Target: 118,00 l)
- Add water if needed to achieve final volume of 118,00 l

Fermentation

- 25 Apr 2015 - Primary Fermentation (14,00 days at 20,0 C ending at 20,0 C)
- 09 May 2015 - Secondary Fermentation (5,00 days at 10,0 C ending at 10,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,012 SG)

- Date Bottled/Kegged: 14 May 2015 - Carbonation: Keg with 1,11 bar
- Age beer for 14,00 days at 3,0 C
- 28 May 2015 - Drink and enjoy!

Notes

Remove from inventory foretaget

For lav effektivitet.

Skyldes måske for lidt pilsnermalt eller for kort mæsketid.