B084: Hvede

Witbier (16 A)

Type: All Grain
Batch Size: 16,00 l
Boil Size: 25,09 l
Boil Time: 60 min
End of Boil Vol: 18,20 l
Final Bottling Vol: 16,00 l
Fermentation: My Aging Profile

Date: 08 Jun 2013
Brewer: Erik Borg
Asst Brewer: Henning, Irene og Annette
Equipment: Eriks udstyr 25 l
Efficiency: 72,00 %
Est Mash Efficiency: 78,7 %
Taste Rating: 35,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
1,90 kg	Wheat Malt, Pale (3,9 EBC)	Grain	1	52,4 %
1,60 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	2	44,1 %
0,13 kg	Wheat, Raw (2,0 EBC)	Grain	3	3,5 %
11,0 g	Spalter [5,10 %] - Boil 60,0 min	Hop	4	8,4 IBUs
3,0 g	Magnum [12,80 %] - Boil 60,0 min	Hop	5	5,7 IBUs
9,00 g	Coriander Seed (Boil 15,0 mins)	Spice	6	-
4,00 g	Orange Peel, Bitter (Boil 15,0 mins)	Spice	7	-
6,0 g	Spalter [5,10 %] - Boil 10,0 min	Hop	8	1,7 IBUs
6,0 g	Spalter [5,10 %] - Boil 1,0 min	Hop	9	0,2 IBUs
1,0 pkg	SafBrew Wheat (DCL/Fermentis #WB-06, 11,5g) [11 ml]	Yeast	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 4,9 %
Bitterness: 16,0 IBUs
Est Color: 6,6 EBC

Measured Original Gravity: 1,051 SG
Measured Final Gravity: 1,013 SG
Actual Alcohol by Vol: 5,0 %
Calories: 479,1 kcal/l

Mash Profile

Mash Name: Mæskeprogram
Sparge Water: 19,83 l
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 3,63 kg
Grain Temperature: 20,0 C
Tun Temperature: 68,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Forsukring	Add 10,88 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

Sparge: Fly sparge with 19,83 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

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