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:

Prepare for Brewing

- ◯ Clean and Prepare Brewing Equipment
- ◯ Total Water Needed: 30,72 l

Mash or Steep Grains

Mash 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 %

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

- ◯ Fly sparge with 19,83 l water at 77,0 C
- ◯ Add water to achieve boil volume of 25,09 l
- ◯ Estimated pre-boil gravity is 1,035 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
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

- ◯ Estimated Post Boil Vol: 18,20 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 16,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	SafBrew Wheat (DCL/Fermentis #WB-06, 11,5g) [11 ml]	Yeast	10	-

- ◯ Measure Actual Original Gravity _____ (Target: 1,051 SG)
- ◯ Measure Actual Batch Volume _____ (Target: 16,00 l)
- ◯ Add water if needed to achieve final volume of 16,00 l

Fermentation

- ◯ 08 Jun 2013 - 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: 22 Jun 2013 - Carbonation: Keg with 0,97 bar
- ◯ Age beer for 14,00 days at 3,0 C
- ◯ 06 Jul 2013 - Drink and enjoy!

Notes