33# Hong´s Wheat 7C

Witbier (16 A)



Type: All Grain
Batch Size: 20,00 l
Boil Size: 30,26 l
Boil Time: 60 min
End of Boil Vol: 26,00 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Two Stage

Date: 15 Feb 2015
Brewer: kenneth thomsen
Asst Brewer:
Equipment: Braumeister - 20 Litre
Efficiency: 62,00 %
Est Mash Efficiency: 77,5 %
Taste Rating: 30,0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
6,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	1	-
2500,00 g	Pilsner (2 Row) Bel (3,9 EBC)	Grain	2	41,7 %
2500,00 g	Wheat Malt, Bel (3,9 EBC)	Grain	3	41,7 %
1000,00 g	Wheat, Flaked (3,2 EBC)	Grain	4	16,7 %
15,00 g	Magnum [16,00 %] - Boil 30,0 min	Hop	5	17,4 IBUs
1,06 Items	Add Chiller (Boil 10,0 mins)	Other	6	-
10,00 g	Coriander Seed (Boil 5,0 mins)	Spice	7	-
5,00 Items	5 hole, Orange Peel, Sweet (Boil 5,0 mins)	Spice	8	-
5,00 g	Lemon skal (Boil 5,0 mins)	Spice	9	-
1,0 pkg	Belgian Witbier (Wyeast Labs #3944) [124,21 ml]	Yeast	10	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,057 SG
Est Final Gravity: 1,018 SG
Estimated Alcohol by Vol: 5,1 %

Bitterness: 17,4 IBUs
Est Color: 7,4 EBC

Measured Original Gravity: 1,055 SG
Measured Final Gravity: 1,007 SG
Actual Alcohol by Vol: 6,3 %
Calories: 509,8 kcal/l

Mash Profile

Mash Name: Temperature Mash, Hvede øl
Sparge Water: 20,62 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 6000,00 g
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash in	Heat to 45,0 C over 4 min	45,0 C	0 min
Protein Rest	Add 15,65 l of water at 64,5 C	62,0 C	60 min
Saccharification	Heat to 70,0 C over 15 min	70,0 C	20 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	2 min

Sparge: Fly sparge with 20,62 l water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 125,81 KPA
Keg/Bottling Temperature: 6,0 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,9
Carbonation Used: Keg with 125,81 KPA
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes