

#113 Konfirmations wit

Witbier (16 A)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,30 l
Boil Time: 60 min
End of Boil Vol: 20,80 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Single Stage

Date: 18 Jun 2016
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 80,00 %
Est Mash Efficiency: 80,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
0,05 kg	Oat Hulls (0,0 EBC)	Adjunct	1	1,0 %
2,00 kg	DMG Pilsner (4,0 EBC)	Grain	2	41,2 %
2,00 kg	Ølandshvede (4,0 EBC)	Grain	3	41,2 %
0,35 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	4	7,2 %
0,15 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	5	3,1 %
0,30 kg	Sugar, Table (Sucrose) (2,0 EBC)	Sugar	6	6,2 %
5,00 g	Target [12,17 %] - Boil 60,0 min	Hop	7	7,2 IBUs
100,00 g	Saaz [2,20 %] - Boil 10,0 min	Hop	8	9,5 IBUs
15,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	9	-
15,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	10	-
1,0 pkg	Belgian Wit (Mangrove Jack's #M21)	Yeast	11	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,6 %
Bitterness: 16,7 IBUs
Est Color: 7,5 EBC

Measured Original Gravity: 1,043 SG
Measured Final Gravity: 1,011 SG
Actual Alcohol by Vol: 4,2 %
Calories: 400,0 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Full Body
Sparge Water: 8,86 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,72
Measured Mash PH: 5,20

Total Grain Weight: 4,85 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 21,00 l of water at 72,7 C	68,9 C	40 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 8,86 l water at 75,6 C

Mash Notes: 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: 12,54 PSI

Keg/Bottling Temperature: 7,2 C

Fermentation: Ale, Single Stage

Volumes of CO2: 2,3

Carbonation Used: Keg with 12,54
PSI

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

24L osmosevand
20-06-16: 1.018 Öe

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