

#132 Påske Hvede

Witbier (16 A)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 22,83 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 18,80 l
Fermentation: Ale, Single Stage

Date: 29 Mar 2019
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 80,00 %
Est Mash Efficiency: 80,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
0,20 kg	Oat Hulls (0,0 EBC)	Adjunct	1	4,1 %
2,75 kg	DMG Pilsner (4,0 EBC)	Grain	2	55,9 %
0,80 kg	Wheat, Torrified (3,3 EBC)	Grain	3	16,3 %
0,77 kg	Barley, Flaked (3,3 EBC)	Grain	4	15,7 %
0,20 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	5	4,1 %
0,20 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	6	4,1 %
5,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	7	7,7 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
80,00 g	Saaz [3,51 %] - Boil 6,0 min	Hop	9	8,5 IBUs
10,00 g	Orange Peel, Bitter (Boil 5,0 mins)	Spice	10	-
6,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	11	-
5,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	12	-
1,0 pkg	Safbrew Wheat (DCL/Fermentis #WB-06) [50...	Yeast	13	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	14	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 4,9 %
Bitterness: 16,2 IBUs
Est Color: 7,3 EBC

Measured Original Gravity: 1,058 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 6,3 %
Calories: 543,1 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Medium Body
Sparge Water: 14,93 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,72
Measured Mash PH: 5,20

Total Grain Weight: 4,92 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
Protein Rest	Add 14,03 l of water at 53,7 C	50,0 C	30 min
Saccharification	Heat to 66,7 C over 15 min	66,7 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 14,93 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: 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: 10,00 days

Storage Temperature: 17,0 C

Notes

Brewster program 8

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