

#154 Sommer Wit

Witbier (16 A)

Type: All Grain
Batch Size: 23,00 l
Boil Size: 25,96 l
Boil Time: 60 min
End of Boil Vol: 23,96 l
Final Bottling Vol: 21,80 l
Fermentation: Ale, Single Stage

Date: 13 May 2021
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
2,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	42,6 %
1,00 kg	CHÂTEAU WHEAT BLANC (4,5 EBC)	Grain	2	21,3 %
1,00 kg	Wheat, Torrified (3,3 EBC)	Grain	3	21,3 %
0,50 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	4	10,6 %
0,20 kg	Cara Blond 20 (Castle Malting) (20,0 EBC)	Grain	5	4,3 %
4,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	6	5,6 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
3,00 Items	Bengalsk Peber (Boil 10,0 mins)	Spice	8	-
40,00 g	Brewers Gold [6,20 %] - Boil 5,0 min	Hop	9	5,8 IBUs
10,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	10	-
5,00 g	Orange Peel, Bitter (Boil 5,0 mins)	Spice	11	-
1,0 pkg	Belgian Wit (Mangrove Jack's #M21)	Yeast	12	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,048 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 4,9 %
Bitterness: 11,4 IBUs
Est Color: 7,6 EBC

Measured Original Gravity: 1,052 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,5 %
Calories: 484,7 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step,
Medium Body
Sparge Water: 18,41 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,71
Measured Mash PH: 5,20

Total Grain Weight: 4,70 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 13,46 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 18,41 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

Volumes of CO₂: 2,3
Carbonation Est: Keg with 12,54 PSI

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage
Fermenter:

Carbonation (from Meas Vol): Keg with
12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

Created with *BeerSmith*