

#159 Fødselsdags Meyer Lemon

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: 13 May 2022
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	Volume
0,50 kg	Oat Hulls (0,0 EBC)	Adjunct	1	10,0 %	0,50 L
2,00 kg	Pilsner Fuglsang (4,0 EBC)	Grain	2	40,0 %	1,30 L
2,00 kg	Wheat Malt, Bel (3,9 EBC)	Grain	3	40,0 %	1,30 L
0,30 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	4	6,0 %	0,20 L
0,20 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	5	4,0 %	0,13 L
4,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	6	7,5 IBUs	-
60,00 g	Saaz [4, 10 %] - Boil 5,0 min	Hop	7	6,3 IBUs	-
4,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	8	-	-
3,00 Items	Meyer lemon (Boil)	Spice	9	-	-
1,0 pkg	Bavarian Wheat Yeast (Mangrove Jack's #M20)	Yeast	10	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 5,2 %
Bitterness: 13,8 IBUs
Est Color: 7,3 EBC

Measured Original Gravity: 1,053 SG
Measured Final Gravity: 1,014 SG
Actual Alcohol by Vol: 5,2 %
Calories: 499,8 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body, No Mash Out
Sparge Water: 12,80 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,72
Measured Mash PH: 5,20

Total Grain Weight: 5,00 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16,24 L of water at 71,9 C	66,7 C	60 min

Sparge: Fly sparge with 12,80 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

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

Volumes of CO2: 2,3
Carbonation Est: Keg with 12,54 PSI
Carbonation (from Meas Vol): Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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