

# HÅNDBRYG.DK

**BEER**Calc**Landly Sommerhvede #27**

Style: Belgisk Wit

Brewer: Thomas Nørgaard

**Statistics**

Volume: 23 liters  
OG: 1057  
FG:  
Alcohol: 5.6 % by vol.  
Colour: 14 EBC (Amber)  
Bitterness: 24 IBU  
BU/GU: 0.42

**Fermentables**

Vienna 960 grammes  
Wheat Malt 2700 grammes  
Crystal Malt 135 200 grammes  
Sauer Malt 250 grammes  
Pale Malt 7 EBC 230 grammes  
Pilsner Malt 3 EBC 680 grammes

Mash schedule: 50 degrees for 35 minutes, 62 degrees for 55 minutes, 76 degrees for 15 minutes.

**Hops**

Styrian Golding 4.3% alpha 33 grammes 60 minutes  
Styrian Golding 4.3% alpha 33 grammes 30 minutes  
Styrian Golding 4.3% alpha 10 grammes 10 minutes

**Fermentation**

Yeast: WLP400 Belgian Wit Ale  
Fermented at 20 degrees C for 7 days.  
Lagered at 10 degrees C for 14 days.

**Comments:**

til 23 L.:

15g. Kamilleblomster.

21-05-2011

14.15: 66 grader. mash in. 6ml mælkesyre tilsat.

15.10: gydevand sættes over. opvarmning til mash out begynder.

15.45: 15L sat til kogning. sparger videre. Stivelsestest foretaget, ingen blå farve.

16.05: 1. humle. 22L urt tappet.

16.40: 2. humle.

16.55: 3. humle og kamilleblomster.

17.10: køling begynder.

17.35: 0,5L gæstarter pitched.