

# #46 BryllupsWit

Witbier

**Type:** All Grain

**Date:** 24-03-2013

**Batch Size (fermenter):** 21,50 l

**Brewer:** Thomas Nørgaard

**Boil Size:** 25,90 l

**Asst Brewer:** Jakob Raben Kirkegaard

**Boil Time:** 60 min

**Equipment:** Brouwland gryde

**End of Boil Volume:** 23,40 l

**Brewhouse Efficiency:** 83,00 %

**Final Bottling Volume:** 21,50 l

**Est Mash Efficiency:** 86,9 %

**Fermentation:** Ale, Single Stage

**Taste Rating(out of 50):** 30,0

**Taste Notes:**

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
2,15 kg	DMG Pilsner (4,0 EBC)	Grain	1	45,8 %
2,00 kg	Wheat, Flaked (3,2 EBC)	Grain	2	42,6 %
0,23 kg	Wheat Malt, Bel (3,9 EBC)	Grain	3	4,9 %
0,22 kg	Acid Malt (5,9 EBC)	Grain	4	4,8 %
0,09 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	5	1,9 %
20,00 g	Styrian Golding [4,60 %] - Boil 60,0 min	Hop	6	9,8 IBUs
7,00 g	Hallertauer Hersbrucker [3,80 %] - Boil 20,0 min	Hop	7	1,9 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
40,00 g	Saaz [4,20 %] - Boil 7,0 min	Hop	9	5,3 IBUs
15,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	10	-
10,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	11	-
5,00 g	Orange Peel, Bitter (Boil 5,0 mins)	Spice	12	-
1,0 pkg	Belgian Wit Ale (White Labs #WLP400) [35,49 ml]	Yeast	13	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	14	-

## Beer Profile

**Est Original Gravity:** 1,052 SG

**Measured Original Gravity:** 1,051 SG

**Est Final Gravity:** 1,012 SG

**Measured Final Gravity:** 1,010 SG

**Estimated Alcohol by Vol:** 5,3 %

**Actual Alcohol by Vol:** 5,4 %

**Bitterness:** 16,9 IBUs

**Calories:** 475,1 kcal/l

**Est Color:** 6,7 EBC

## Mash Profile

**Mash Name:** Temperature Mash, 2 Step, Full Body

**Total Grain Weight:** 4,70 kg

**Sparge Water:** 18,35 l

**Grain Temperature:** 15,4 C

**Sparge Temperature:** 75,6 C

**Tun Temperature:** 54,0 C

**Adjust Temp for Equipment:** FALSE

**Mash PH:** 5,20

### Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 14,25 l of water at 54,3 C	50,0 C	30 min
Saccharification	Add 0,00 l of water and heat to 62,0 C over 15 min	62,0 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

**Sparge Step:** Fly sparge with 18,35 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

**Volumes of CO2:** 2,3

**Pressure/Weight:** 12,54 PSI

**Carbonation Used:** Keg with 12,54 PSI

**Keg/Bottling Temperature:** 7,2 C

**Age for:** 30,00 days

**Fermentation:** Ale, Single Stage

**Storage Temperature:** 18,3 C

Notes

Created with [BeerSmith](#)