

# #47 Pehrssons Wit

Witbier

**Type:** All Grain

**Date:** 27-05-2013

**Batch Size (fermenter):** 19,00 l

**Brewer:** Thomas Nørgaard

**Boil Size:** 22,26 l

**Asst Brewer:**

**Boil Time:** 60 min

**Equipment:** Brouwland gryde

**End of Boil Volume:** 19,76 l

**Brewhouse Efficiency:** 83,00 %

**Final Bottling Volume:** 19,00 l

**Est Mash Efficiency:** 83,0 %

**Fermentation:** Ale, Single Stage

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

**Taste Notes:**

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
2,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	50,8 %
1,11 kg	Wheat Malt, Bel (3,9 EBC)	Grain	2	28,2 %
0,53 kg	Wheat, Torrified (3,3 EBC)	Grain	3	13,5 %
0,20 kg	Acid Malt (5,9 EBC)	Grain	4	5,1 %
0,10 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	5	2,5 %
7,00 g	Zladek [8,00 %] - Boil 60,0 min	Hop	6	7,9 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
90,00 g	Saaz [4,20 %] - Boil 5,0 min	Hop	8	10,7 IBUs
10,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	9	-
10,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	10	-
5,00 g	Orange Peel, Bitter (Boil 5,0 mins)	Spice	11	-
1,0 pkg	Belgian Wit II (White Labs #WLP410) [35,49 ml]	Yeast	12	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	13	-

## Beer Profile

**Est Original Gravity:** 1,050 SG

**Measured Original Gravity:** 1,041 SG

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

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

**Estimated Alcohol by Vol:** 5,0 %

**Actual Alcohol by Vol:** 4,1 %

**Bitterness:** 18,6 IBUs

**Calories:** 379,7 kcal/l

**Est Color:** 6,9 EBC

## Mash Profile

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

**Total Grain Weight:** 3,94 kg

**Sparge Water:** 15,93 l

**Grain Temperature:** 22,2 C

**Sparge Temperature:** 75,6 C

**Tun Temperature:** 22,2 C

**Adjust Temp for Equipment:** FALSE

**Mash PH:** 5,20

### Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 12,28 l of water at 48,9 C	46,0 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 Step:** Fly sparge with 15,93 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

**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

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