

#49 Hindbær Wit

Witbier

Type: All Grain

Date: 03-07-2013

Batch Size (fermenter): 21,50 l

Brewer: Thomas Nørgaard

Boil Size: 25,90 l

Asst Brewer:

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: 87,0 %

Fermentation: Ale, Single Stage

Taste Rating(out of 50): 30,0

Taste Notes: 28-07-2013: Dejlig frisk øl, hindbærsmagen er til stede men ikke kraftig nok.

Ingredients

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Amt	Name	Type	#	%/IBU
7,50 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	1	-
0,50 kg	Fruit - Raspberry (0,0 EBC)	Adjunct	2	11,2 %
0,05 kg	Rice Hulls (0,0 EBC)	Adjunct	3	1,1 %
1,75 kg	DMG Pilsner (4,0 EBC)	Grain	4	39,3 %
1,75 kg	Wheat, Torrified (3,3 EBC)	Grain	5	39,3 %
0,10 kg	Acid Malt (5,9 EBC)	Grain	6	2,2 %
0,10 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	7	2,2 %
0,10 kg	DMG Lys Karamel (125,0 EBC)	Grain	8	2,2 %
0,10 kg	Honey (2,0 EBC)	Sugar	9	2,2 %
5,00 g	Styrian Golding [4,60 %] - Boil 60,0 min	Hop	10	2,6 IBUs
15,00 g	Styrian Golding [4,60 %] - Boil 25,0 min	Hop	11	5,4 IBUs
40,00 g	Prima Donna [5,00 %] - Boil 7,0 min	Hop	12	6,0 IBUs
15,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	13	-
5,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	14	-
5,00 g	Orange Peel, Bitter (Boil 5,0 mins)	Spice	15	-
1,0 pkg	Belgian Wit II (White Labs #WLP410) [35,49 ml]	Yeast	16	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	17	-

Beer Profile

Est Original Gravity: 1,045 SG

Measured Original Gravity: 1,043 SG

Est Final Gravity: 1,011 SG

Measured Final Gravity: 1,001 SG

Estimated Alcohol by Vol: 4,4 %

Actual Alcohol by Vol: 5,5 %

Bitterness: 14,0 IBUs

Calories: 386,5 kcal/l

Est Color: 8,9 EBC

Mash Profile

Mash Name: Temperature Mash, 2 Step, Full Body

Total Grain Weight: 4,45 kg

Sparge Water: 17,77 l

Grain Temperature: 22,4 C

Sparge Temperature: 75,6 C

Tun Temperature: 54,0 C

Adjust Temp for Equipment: FALSE

Mash PH: 5,30

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 14,49 l of water at 53,1 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 17,77 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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