

# #60 Wit-i-Heden

Witbier (16 A)

**Type:** All Grain  
**Batch Size:** 21,50 l  
**Boil Size:** 25,90 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 23,40 l  
**Final Bottling Vol:** 21,50 l  
**Fermentation:** Ale, Single Stage

**Date:** 22 Feb 2014  
**Brewer:** Thomas Nørgaard  
**Asst Brewer:**  
**Equipment:** Brouwland gryde  
**Efficiency:** 83,00 %  
**Est Mash Efficiency:** 86,9 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
0,20 kg	Rice Hulls (0,0 EBC)	Adjunct	1	4,1 %
2,25 kg	DMG Pilsner (4,0 EBC)	Grain	2	46,6 %
2,00 kg	Wheat, Torrified (3,3 EBC)	Grain	3	41,5 %
0,22 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	4	4,7 %
0,15 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	5	3,1 %
15,00 g	Goldings, B.C. [5,69 %] - Boil 60,0 min	Hop	6	10,0 IBUs
4,00 g	Zladek [8,00 %] - Boil 20,0 min	Hop	7	2,3 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	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,052 SG  
**Est Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 5,2 %  
**Bitterness:** 17,6 IBUs  
**Est Color:** 6,6 EBC

**Measured Original Gravity:** 1,049 SG  
**Measured Final Gravity:** 1,000 SG  
**Actual Alcohol by Vol:** 6,4 %  
**Calories:** 442,4 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 2 Step, Full Body  
**Sparge Water:** 16,73 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 4,82 kg  
**Grain Temperature:** 22,0 C  
**Tun Temperature:** 22,0 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 15,00 l of water at 53,4 C	50,0 C	30 min
Saccharification	Add 3,00 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:** Fly sparge with 16,73 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  
**Pressure/Weight:** 12,54 PSI  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2,3  
**Carbonation Used:** Keg with 12,54 PSI  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

## Notes

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