

# #67 Hyldebær Wit - Brewcamp

Witbier (16 A)

**Type:** All Grain  
**Batch Size:** 19,00 l  
**Boil Size:** 22,26 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 19,76 l  
**Final Bottling Vol:** 19,00 l  
**Fermentation:** Ale, Single Stage

**Date:** 18 Jul 2014  
**Brewer:** Thomas Nylander Nørgaard  
**Asst Brewer:**  
**Equipment:** Brouwland gryde  
**Efficiency:** 80,00 %  
**Est Mash Efficiency:** 80,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
7,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	1	-
1,70 kg	Wheat, Torrified (3,3 EBC)	Grain	2	42,5 %
1,60 kg	DMG Pilsner (4,0 EBC)	Grain	3	40,0 %
0,30 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	4	7,5 %
0,20 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	5	5,0 %
3,00 g	Zladek [8,00 %] - Boil 60,0 min	Hop	6	3,5 IBUs
5,00 g	Brewers Gold [6,50 %] - Boil 30,0 min	Hop	7	3,3 IBUs
150,00 g	Hyldebær (Boil 15,0 mins)	Other	8	-
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	9	-
50,00 g	Prima Donna 2013 [5,00 %] - Boil 5,0 min	Hop	10	6,6 IBUs
1,0 pkg	Belgian Wit Ale (White Labs #WLP400) [35,49 ml]	Yeast	11	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	12	-
0,20 kg	Honey (2,0 EBC)	Sugar	13	5,0 %

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,050 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 5,0 %  
**Bitterness:** 13,4 IBUs  
**Est Color:** 6,5 EBC

**Measured Original Gravity:** 1,043 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 4,3 %  
**Calories:** 398,6 kcal/l

## Mash Profile

**Mash Name:** Double Infusion, Full Body  
**Sparge Water:** 12,20 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 4,00 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 9,14 l of water at 54,4 C	50,0 C	30 min
Saccharification	Add 6,73 l of water at 98,6 C	68,9 C	45 min

**Sparge:** Fly sparge with 12,20 l water at 75,6 C

**Mash Notes:** A full bodied mash profile for beers requiring a protein rest. Used for beer with large portions of unmodified adjuncts such as unmalted wheat.

## 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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