

#75 Konfirmationswit

Witbier (16 A)

Type: All Grain
Batch Size: 22,00 l
Boil Size: 27,46 l
Boil Time: 60 min
End of Boil Vol: 24,96 l
Final Bottling Vol: 22,00 l
Fermentation: Ale, Single Stage

Date: 08 Feb 2015
Brewer: Thomas Nylander Nørgaard
Asst Brewer: Erik Guldberg
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 90,5 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
2,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	43,0 %
2,00 kg	Wheat, Torrified (3,3 EBC)	Grain	2	43,0 %
0,35 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	3	7,5 %
0,30 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	4	6,5 %
13,00 g	Goldings, B.C. [5,69 %] - Boil 60,0 min	Hop	5	8,2 IBUs
60,00 g	Saaz [3,10 %] - Boil 10,0 min	Hop	6	6,8 IBUs
15,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	7	-
10,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	8	-
5,00 g	Orange Peel, Bitter (Boil 5,0 mins)	Spice	9	-
1,0 pkg	Belgian Wit Ale (White Labs #WLP400) [35,49 ml]	Yeast	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 5,5 %
Bitterness: 15,0 IBUs
Est Color: 6,3 EBC

Measured Original Gravity: 1,051 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,4 %
Calories: 475,1 kcal/l

Mash Profile

Mash Name: Decoction Mash, Single
Sparge Water: 12,71 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,65 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 21,40 l of water at 52,3 C	50,0 C	35 min
Saccharification	Decoct 7,33 l of mash and boil it	65,0 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 12,71 l water at 75,6 C

Mash Notes: Used in some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

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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