

# #87 Kirsebær Wit - Køge Øldag

Witbier (16 A)

**Type:** All Grain  
**Batch Size:** 21,00 l  
**Boil Size:** 24,34 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 21,84 l  
**Final Bottling Vol:** 21,00 l  
**Fermentation:** Ale, Single Stage

**Date:** 27 Jul 2015  
**Brewer:** Thomas Nylander Nørgaard  
**Asst Brewer:**  
**Equipment:** Brouwland gryde  
**Efficiency:** 83,00 %  
**Est Mash Efficiency:** 83,0 %  
**Taste Rating:** 30,0

**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
2,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	41,4 %
2,00 kg	Wheat, Torrified (3,3 EBC)	Grain	2	41,4 %
0,40 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	3	8,3 %
0,25 kg	Honey Malt (49,3 EBC)	Grain	4	5,2 %
0,18 kg	Sukker fra kirsebærjuice (2,0 EBC)	Sugar	5	3,7 %
22,00 g	Brewers Gold [3,25 %] - Boil 60,0 min	Hop	6	7,9 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
25,00 g	Goldings [5,69 %] - Boil 10,0 min	Hop	8	5,7 IBUs
21,00 g	Prima Donna 2013 [5,00 %] - Boil 10,0 min	Hop	9	4,2 IBUs
5,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	10	-
1,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66 ml]	Yeast	11	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	12	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,057 SG  
**Est Final Gravity:** 1,014 SG  
**Estimated Alcohol by Vol:** 5,7 %  
**Bitterness:** 17,7 IBUs  
**Est Color:** 9,9 EBC

**Measured Original Gravity:** 1,065 SG  
**Measured Final Gravity:** 1,012 SG  
**Actual Alcohol by Vol:** 7,0 %  
**Calories:** 614,9 kcal/l

## Mash Profile

**Mash Name:** Decoction Mash, Single  
**Sparge Water:** 9,59 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 4,83 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 8,69 l of mash and boil it	67,8 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

**Sparge:** Fly sparge with 9,59 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

24 L RO-vand  
 1L sur kirsebærjuice tilsat ved flameout, OG hævet med 4 Öe.  
 1L sur kirsebærjuice tilsat ved tapning, SG hævet med 4 Öe.

Created with BeerSmith