

# #98 Hyldeblomst wit

Witbier (16 A)

**Type:** All Grain  
**Batch Size:** 20,00 l  
**Boil Size:** 23,30 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 20,80 l  
**Final Bottling Vol:** 19,00 l  
**Fermentation:** Ale, Single Stage

**Date:** 18 Jun 2016  
**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
0,05 kg	Oat Hulls (0,0 EBC)	Adjunct	1	1,1 %
2,00 kg	Ølandshvede (4,0 EBC)	Grain	2	46,0 %
1,80 kg	DMG Pilsner (4,0 EBC)	Grain	3	41,4 %
0,35 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	4	8,0 %
0,15 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	5	3,4 %
6,00 g	Target [12,17 %] - Boil 60,0 min	Hop	6	9,1 IBUs
100,00 g	Hersbrucker [1,70 %] - Boil 10,0 min	Hop	7	7,7 IBUs
10,00 Items	Hyldeblomster (Boil 5,0 mins)	Flavor	8	-
15,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	9	-
15,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	10	-
1,0 pkg	Belgian Wit (Mangrove Jack's #M21)	Yeast	11	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	12	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,048 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 4,8 %  
**Bitterness:** 16,8 IBUs  
**Est Color:** 7,1 EBC

**Measured Original Gravity:** 1,050 SG  
**Measured Final Gravity:** 1,011 SG  
**Actual Alcohol by Vol:** 5,1 %  
**Calories:** 466,8 kcal/l

## Mash Profile

**Mash Name:** Decoction Mash, Single  
**Sparge Water:** 9,50 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 4,35 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 20,15 l of water at 52,3 C	50,0 C	35 min
Saccharification	Decoct 8,17 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 9,50 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

24L osmosevand  
 20-06-16: 1.018 Öe

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