

# 100 Autumn on the Roof

Belgisk wit (7 C)

**Type:** All Grain  
**Batch Size:** 40,00 L  
**Boil Size:** 43,67 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 41,67 L  
**Final Bottling Vol:** 38,50 L  
**Fermentation:** Wit

**Date:** 27 Jul 2021  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 70  
 Mortenbryg forsÅg  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
0,50 kg	Rice Hulls (0,0 EBC)	Adjunct	2	5,5 %	0,50 L
4,90 kg	Viking Pilsner Malt (4,0 EBC)	Grain	3	53,8 %	3,19 L
1,60 kg	CHATEAU WHEAT BLANC (4,5 EBC)	Grain	4	17,6 %	1,04 L
1,60 kg	Wheat, Torrified (3,3 EBC)	Grain	5	17,6 %	1,04 L
0,50 kg	Oats, Flaked (2,0 EBC)	Grain	6	5,5 %	0,33 L
70,00 g	Saaz [3,40 %] - Boil 60,0 min	Hop	7	16,0 IBUs	-
40,00 g	Saaz [3,40 %] - Boil 15,0 min	Hop	8	4,5 IBUs	-
40,00 g	Orange Peel, Sweet (Boil 15,0 mins)	Spice	9	-	-
22,00 g	Coriander Seed (Boil 15,0 mins)	Spice	10	-	-
1,0 pkg	Whiteout (Imperial Yeast #B44)	Yeast	11	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,047 SG  
**Est Final Gravity:** 1,007 SG  
**Estimated Alcohol by Vol:** 5,3 %  
**Bitterness:** 20,6 IBUs  
**Est Color:** 7,0 EBC

**Measured Original Gravity:** 1,044 SG  
**Measured Final Gravity:** 1,008 SG  
**Actual Alcohol by Vol:** 4,7 %  
**Calories:** 405,4 kcal/l

## Mash Profile

**Mash Name:** Wit  
**Sparge Water:** 12,78 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5,72  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 9,10 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 41,00 L of water at 66,4 C	62,0 C	40 min
Mash Step	Add 0,00 L of water at 68,0 C	68,0 C	15 min
Mash Step	Add 0,00 L of water at 77,0 C	77,0 C	20 min

**Sparge:** Fly sparge with 12,78 L water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 206,06 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Wit  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 206,06 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 192,68 g Table Sugar

**Age for:** 30,00 days

**Storage Temperature:** 20,0 C

### Notes

50% RO vand 27l

Baseret på Ommegang fra "The secrets of Master Brewers" side 161.

Imperial Yeast B44 Whiteout ( Belgian Witbier )

Temp: 17-22C // Flocculation: Med-low // Attenuation: 72-76%

Gærstarter startet 2½ døgn før brygning.

Skal fra 4 friske økologiske appelsiner og korriander kværnet i morter helt direkte i.

Kølet til 30 grader. Herefter i gærskab til den kom ned på 20 grader, gærstater blev tilsat kl. 6.15 næste morgen. Aktivitet efter et par timer. En meget livlig. Måske fordi den var helt frisk?

Ca. 20L i hver ståltank.

18(8 2021:

7g rørsukker/L

2 x 19L fad.

*Created with BeerSmith*