

87 Wit

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: 31 Jan 2021
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
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	-
30,00 g	Orange Peel, Sweet (Boil 15,0 mins)	Spice	9	-	-
20,00 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: 1,050 SG
Measured Final Gravity: 1,008 SG
Actual Alcohol by Vol: 5,5 %
Calories: 462,7 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 198,03 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%

3 dag 19 grader, 1 dag 20, 1 dag 21 derefter 22 grader.

Starter hældt af til 3L

Gær lovlig kold da den blev tilsat.

39L + 3L starter = 42L

I gærskab i de nye stålfade ved 19 grader luft.

7g sukker/L

1. Fad 18L 140g

2. fad 19L 146g

2 x 9L fad

38 x 1/2L flasker

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