

Lorem Witsum

Witbier (16 A)

Type: All Grain
Batch Size: 60,00 l
Boil Size: 75,90 l
Boil Time: 60 min
End of Boil Vol: 69,09 l
Final Bottling Vol: 57,20 l
Fermentation: Ale, Two Stage

Date: 23 Aug 2016
Brewer: Brewtacon
Asst Brewer:
Equipment: Pot (18.5 Gal/70 L) - BIAB
Efficiency: 68,00 %
Est Mash Efficiency: 75,2 %
Taste Rating: 30,0



Taste Notes:

Ingredients

| Amt | Name | Type | # | %/IBU |
|-----------|--|-------|---|----------|
| 8000,00 g | Pilsner (2 Row) Ger (3,9 EBC) | Grain | 1 | 47,9 % |
| 5500,00 g | Wheat, Flaked (3,2 EBC) | Grain | 2 | 32,9 % |
| 2000,00 g | Oats, Flaked (2,0 EBC) | Grain | 3 | 12,0 % |
| 800,00 g | Wheat, Torrified (3,3 EBC) | Grain | 4 | 4,8 % |
| 400,00 g | Munich Malt (17,7 EBC) | Grain | 5 | 2,4 % |
| 70,00 g | Hallertauer Hersbrucker [2,00 %] - First Wort... | Hop | 6 | 5,8 IBUs |
| 30,00 g | Hallertauer Hersbrucker [2,00 %] - Boil 30,0 min | Hop | 7 | 1,8 IBUs |
| 30,00 g | Sorachi Ace [13,00 %] - Boil 5,0 min | Hop | 8 | 3,0 IBUs |
| 2,0 pkg | Belgian Wit Ale (White Labs #WLP400) [35,4... | Yeast | 9 | - |

Gravity, Alcohol Content and Color

Est Original Gravity: 1,058 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 6,1 %
Bitterness: 10,6 IBUs
Est Color: 7,6 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 49,07 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,72
Measured Mash PH: 5,20

Total Grain Weight: 16700,00 g
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|--------------------------------|------------------|-----------|
| Mash In | Add 43,55 l of water at 73,1 C | 65,6 C | 75 min |

Sparge: Fly sparge with 49,07 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: 336,44 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with
336,44 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

Add spices at 10 mins. Spices: coriander, chamomile, fresh orange peel, grains of paradise, curacao orange peel.

Add rhubarb to secondary with vanilla beans.

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