

Wit_5L

Witbier

Type: All Grain

Batch Size (fermenter): 5.00 l

Boil Size: 7.09 l

Boil Time: 60 min

End of Boil Volume: 5.20 l

Final Bottling Volume: 5.00 l

Fermentation: My Aging Profile

Taste Notes:

Date: 02.02.2011

Brewer: MartinsK

Asst Brewer:

Equipment: 5L

Brewhouse Efficiency: 80.00 %

Est Mash Efficiency: 80.0 %

Taste Rating(out of 50): 47.0

Ingredients

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Amt	Name	Type	#	%/IBU
0.50 kg	EuroPils (Cargill) (3.5 EBC)	Grain	1	47.2 %
0.50 kg	Wheat, White (Cargill) (5.7 EBC)	Grain	2	47.2 %
0.04 kg	Oats, Flaked (Briess) (2.8 EBC)	Grain	3	3.8 %
0.02 kg	Munich (Cargill) (16.0 EBC)	Grain	4	1.9 %
3.69 g	Hallertauer Hersbrucker [3.50 %] - First Wort 60.0 min	Hop	5	8.1 IBUs
6.00 g	Orange Peel, Sweet (Boil 15.0 mins)	Spice	6	-
2.77 g	Cytra [13.00 %] - Boil 13.0 min	Hop	7	9.1 IBUs
2.00 g	Coriander Seed (Boil 10.0 mins)	Spice	8	-
0.2 pkg	Safbrew WB-06 (Fermentis #WB-06) [50.00 ml]	Yeast	9	-

Beer Profile

Est Original Gravity: 1.053 SG

Est Final Gravity: 1.014 SG

Estimated Alcohol by Vol: 5.1 %

Bitterness: 17.2 IBUs

Est Color: 7.9 EBC

Measured Original Gravity: 1.052 SG

Measured Final Gravity: 1.010 SG

Actual Alcohol by Vol: 5.5 %

Calories: 484.7 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body

Sparge Water: 5.39 l

Sparge Temperature: 75.6 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 1.06 kg

Grain Temperature: 22.2 C

Tun Temperature: 22.2 C

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 2.76 l of water at 73.0 C	66.5 C	60 min
Mash Out	Heat to 76.0 C over 10 min	76.0 C	10 min

Sparge Step: Fly sparge with 5.39 l water at 75.6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 28.33 g

Keg/Bottling Temperature: 15.6 C

Fermentation: My Aging Profile

Volumes of CO2: 2.4

Carbonation Used: Bottle with 28.33 g Corn Sugar

Age for: 28.00 days

Storage Temperature: 11.1 C

Notes