

34 Belgisk Wit

Belgisk wit

Type: All Grain
Batch Size (fermenter): 20.00 l
Boil Size: 27.03 l
Boil Time: 70 min
End of Boil Volume: 22.36 l
Final Bottling Volume: 19.50 l
Fermentation: Ale, Two Stage
Taste Notes:

Date: 2013-10-12
Brewer: Jörgen Bergstedt
Asst Brewer:
Equipment: My Equipment
Brewhouse Efficiency: 70.00 %
Est Mash Efficiency: 75.2 %
Taste Rating(out of 50): 30.0

Ingredients

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Amt	Name	Type	#	%/IBU			
2.60 kg	Viking Pilsner Malt (3.7 EBC)	Grain	1	59.6 %			
1.10 kg	Viking Wheat Malt (5.0 EBC)	Grain	2	25.2 %			
0.48 kg	Viking torrified Wheat (3.9 EBC)	Grain	3	11.0 %			
0.18 kg	Havremalt Nils Oscar (2.0 EBC)	Grain	4	4.1 %			
48.51 g	Styrian Goldings Celeia Leaf 2012 -2015 [3.10 %] - Boil 60.0 min	Hop	5	18.0 IBUs			
22.00 g	Orange Peel, Sweet (Boil 20.0 mins)	Spice	6	-			
10.00 g	Coriander Seed (Boil 8.0 mins)	Spice	7	-			
1.0 pkg	Belgian Wit Ale (White Labs #WLP400) [35.49 ml]	Yeast	8	-			

Beer Profile

Est Original Gravity: 1.047 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 4.7 %
Bitterness: 18.0 IBUs
Est Color: 6.8 EBC

Measured Original Gravity: 1.047 SG
Measured Final Gravity: 1.009 SG
Actual Alcohol by Vol: 5.0 %
Calories: 435.3 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Medium Body
Sparge Water: 20.02 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4.36 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 11.87 l of water at 48.2 C	45.0 C	5 min
Saccharification	Add 0.00 l of water and heat to 62.0 C over 15 min	62.0 C	35 min
Mash Step	Heat to 67.8 C over 4 min	67.8 C	20 min
Mash Out	Heat to 74.0 C over 10 min	74.0 C	10 min

Sparge Step: Fly sparge with 20.02 l water at 75.6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. 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

Volumes of CO2: 2.3

Pressure/Weight: 114.70 g

Carbonation Used: Bottle with 114.70 g Corn Sugar

Keg/Bottling Temperature: 21.1 C

Age for: 30.00 days

Fermentation: Ale, Two Stage

Storage Temperature: 18.3 C

Notes

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