

# Batch #2 - Apr 10, 2021

## Hoegaarden clone - 5%

### Witbier

Brewer: Jere Nevalainen

Author: Sonicus

Type: All Grain

IBU : 13 (Tinseth)  
 BU/GU : 0.27  
 Color : 7 EBC  
 Carbonation : 3 CO2-vol

Pre-Boil Gravity : 1.046  
 Original Gravity : 1.049  
 Final Gravity : 1.011

### Fermentables (9.39 kg)

4.73 kg - Pilsner 3.3 EBC (50.4%)  
 3.78 kg - Torrefied Wheat 5 EBC (40.3%)  
 500 g - Rice Hulls 0 EBC (5.3%)  
 380 g - Oats, Flaked 2 EBC (4.1%)

### Hops (65.5 g)

60 min - 20 g - East Kent Goldings (EKG) - 4....  
 60 min - 10.2 g - Saaz - 4.5% (3 IBU)  
 15 min - 35.3 g - Saaz - 4.5% (5 IBU)

### Miscellaneous

Mash - 11.7 g - Calcium Chloride (CaCl2) 33%  
 Mash - 1 g - Epsom Salt (MgSO4)  
 Mash - 5 g - Gypsum (CaSO4)  
 Mash - 8 ml - Phosphoric Acid 75%  
 10 min - Boil - 29.87 g - Orange Peel, Bitter  
 5 min - Boil - 32 g - Coriander Seed

### Yeast

2 pkg - Lallemend Wit Belgian

### Hopcat / Brew Monk 50L Oma Modified

Batch Size : 39 L  
 Boil Size : 47.98 L  
 Post-Boil Vol : 44.58 L

Mash Water : 37.34 L  
 Sparge Water : 17.26 L  
 Boil Time : 60 min  
 Total Water : 54.6 L



7 EBC

Brewhouse Efficiency: 68%  
 Mash Efficiency: 74.6%

### Mash Profile

Double Infusion, Medium Body  
 66 °C - 60 min - Saccharification  
 75.6 °C - 10 min - Mash Out

### Fermentation Profile

Ten days  
 21 °C - 10 days - Primary

### Water Profile

Espoo (Style - Witbier)  
 Ca 66 Mg 3 Na 7 Cl 50 SO 66

SO/Cl ratio: 1.3

Mash pH: 5.38

### Measurements

Mash pH:

Boil Volume: 44.5

Pre-Boil Gravity: 1.047

Post-Boil Kettle Volume: 40

Original Gravity: 1.049

Fermenter Top-Up: 4.9

Fermenter Volume: 44

Final Gravity: 1.012

Bottling Volume: 40.5

### Batch Notes

Dilute with 4,9l to 1.049.

Before dilution mash efficiency ~71% and brewhouse efficiency ~76%.

### Batch Log

April 10, 2021

Brew Date

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Batch Log	
April 10, 2021	Fermentation Start
April 10, 2021 12:01 PM	Status: Brewing
April 10, 2021 6:02 PM	Status: Fermenting
April 24, 2021 10:47 AM	Status: Conditioning
April 24, 2021	Bottling Date
April 24, 2021 10:47 AM	Status: Completed