

## Brewing Steps: Blanche orange coriandre #35-36

*Witbier***Type:** All Grain**Batch Size (fermenter):** 40.00 l**Boil Size:** 54.00 l**Boil Time:** 60 min**Final Bottling Volume:** 38.30 l**Fermentation:** Ale, Two Stage**Taste Notes:****Date:** 2017-02-08**Brewer:** Alexandre Pigeon**Asst Brewer:** Luc Pigeon**Equipment:** Alex**Brewhouse Efficiency:** 70.00**Taste Rating(out of 50):** 30.0

Prepare for Brewing					
Clean and Prepare Brewing Equipment					
Total Water Needed: 68.05 l					
Water Prep					
Amt	Name	Type	#	%IBU	
28.00 l	Saint-Augustin 2016-12-06	Water	1	-	
18.00 l	Distilled Water	Water	2	-	
3.10 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	3	-	
1.60 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	4	-	
1.40 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	5	-	
0.50 g	Salt (Mash 60.0 mins)	Water Agent	6	-	
Mash or Steep Grains					
Mash Ingredients					
Amt	Name	Type	#	%IBU	
1.00 kg	Rice Hulls (0.0 SRM)	Adjunct	7	9.1 %	
2.50 kg	White Wheat Malt (2.4 SRM)	Grain	9	22.7 %	
2.50 kg	Pale Malt (2 Row) US (2.0 SRM)	Grain	8	22.7 %	
2.00 kg	Wheat, Flaked (1.6 SRM)	Grain	11	18.2 %	
2.00 kg	Cara-Pils/Dextrine (2.0 SRM)	Grain	10	18.2 %	
1.00 kg	Oats, Flaked (1.0 SRM)	Grain	12	9.1 %	
Mash Steps					
Name	Description	Step Temperature	Step Time		
Mash In	Add 31.72 l of water at 72.9 C	65.6 C	75 min		
Fly sparge with 36.33 l water at 75.6 C					
Boil Wort					
Add water to achieve boil volume of 54.00 l					
Estimated pre-boil gravity is 1.042 SG					
Boil Ingredients					
Amt	Name	Type	#	%IBU	
50.00 g	Goldings, East Kent [5.00 %] - Boil 60.0 min	Hop	13	15.8 IBUs	
2.00 Items	Whirlfloc Tablet (Boil 30.0 mins)	Fining	14	-	
600.00 g	Orange Peel, Bitter (Boil 10.0 mins)	Spice	15	-	
84.00 g	Coriander Seed (Boil 5.0 mins)	Spice	16	-	
Estimated Post Boil Vol: 47.22 l and Est Post Boil Gravity: 1.053 SG					
Cool and Prepare Fermentation					
Cool wort to fermentation temperature					
Transfer wort to fermenter					
Add water to achieve final volume of 40.00 l					
Fermentation Ingredients					
Amt	Name	Type	#	%IBU	
2.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	17	-	
Measure Actual Original Gravity _____ (Target: 1.053 SG)					
Measure Actual Batch Volume _____ (Target: 40.00 l)					
Fermentation					
2017-02-08 - Primary Fermentation (4.00 days at 19.4 C ending at 19.4 C)					
2017-02-12 - Secondary Fermentation (10.00 days at 19.4 C ending at 19.4 C)					
Dry Hop and Prepare for Bottling/Kegging					
Measure Final Gravity: _____ (Estimate: 1.012 SG)					
Date Bottled/Kegged: 2017-02-22 - Carbonation: Bottle with 225.28 g Corn Sugar					
Age beer for 30.00 days at 18.3 C					
2017-03-24 - Drink and enjoy!					
Notes					
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# Brewing Steps: Blanche orange coriande

*Witbier*

**Type:** All Grain

**Date:** 24/09/2016

**Batch Size (fermenter):** 46,00 l

**Brewer:** AP

**Boil Size:** 61,22 l

**Asst Brewer:** MO

**Boil Time:** 60 min

**Equipment:** Alexandre Kit

**Final Bottling Volume:** 43,20 l

**Brewhouse Efficiency:** 73,00

**Fermentation:** Ale, Two Stage

**Taste Rating(out of 50):** 30,0

**Taste Notes:**

Prepare for Brewing					
Clean and Prepare Brewing Equipment					
Total Water Needed: 70,73 l					
Mash or Steep Grains					
<u>Mash Ingredients</u>					
Amt	Name	Type	#	% /IBU	
4,00 kg	White Wheat Malt (2,4 SRM)	Grain	2	42,1 %	
4,00 kg	Pilsner (2 Row) Bel (2,0 SRM)	Grain	1	42,1 %	
1,00 kg	Oats, Flaked (1,0 SRM)	Grain	3	10,5 %	
0,50 kg	Cara-Pils/Dextrine (2,0 SRM)	Grain	4	5,3 %	
<u>Mash Steps</u>					
Name	Description	Step Temperature	Step Time		
Mash In	Add 21,38 l of water at 74,2 C	66,7 C	60 min		
Fly sparge with 49,36 l water at 75,6 C					
Boil Wort					
Add water to achieve boil volume of 61,22 l					
Estimated pre-boil gravity is 1,040 SG					
<u>Boil Ingredients</u>					
Amt	Name	Type	#	% /IBU	
50,00 g	Fuggles [4,50 %] - Boil 60,0 min	Hop	5	11,9 IBUs	
5,00 Items	Orange Peel, Bitter (Boil 5,0 mins)	Spice	6	-	
3,00 oz	Coriander Seed (Boil 5,0 mins)	Spice	7	-	
Estimated Post Boil Vol: 54,41 l and Est Post Boil Gravity: 1,047 SG					
Cool and Prepare Fermentation					
Cool wort to fermentation temperature					
Transfer wort to fermenter					
Add water to achieve final volume of 46,00 l					
Measure Actual Original Gravity _____ (Target: 1,047 SG)					

	Measure Actual Batch Volume _____ (Target: 46,00 l)
<b>Fermentation</b>	
	24/09/2016 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
	28/09/2016 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)
	Dry Hop and Prepare for Bottling/Kegging
	Measure Final Gravity: _____ (Estimate: 1,011 SG)
	Date Bottled/Kegged: 08/10/2016 - Carbonation: Keg with 12,54 PSI
	Age beer for 30,00 days at 18,3 C
	07/11/2016 - Drink and enjoy!
<b>Notes</b>	
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