

AnOtter Spicy Witbier - 4.7%

Witbier

Author: The Thirsty Otter

Type: All Grain

IBU : 14 (Tinseth)
BU/GU : 0.28
Colour : 6 EBC
Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.034
Original Gravity : 1.045
Total Gravity : 1.047
Final Gravity : 1.011

Fermentables (1.13 kg)

500 g - Chateau Pilsen 2-Row 3.5 EBC (44.4%)
^ Lot # 20220915
^ Brouwmaatje (NL) BM-BL.051.002.4
500 g - Wheat Malt 5 EBC (44.4%)
^ Lot # 5425000394853
^ Brouwmaatje (NL) 051.125.3
125 g - Wheat Flakes 0 EBC (11.1%)
^ Brouwmaatje (NL) BM-BL.051.168.3/1
35 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (10 g)

30 min - 10 g - Saaz - 3.6% (14 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.14 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.42 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.49 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.36 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.36 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
60 min - Boil - 0.15 g - Lipohop K
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 0.06 g - Lallemand Servomyces
^ Lot # 154001112904ABV
^ Brouwstore (NL) 050.620.4
10 min - Boil - 1 items - Wort Chiller
^ Brouwstore (NL) 057.020.20
5 min - Boil - 5 g - Coriander Seed
5 min - Boil - 5 g - Orange Peel, Bitter
Bottling - 15 items - 33 cl Steinie bottle (s...
^ Brouwstore (NL) 017.500.0

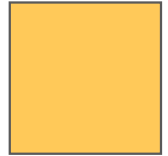
Yeast

0.5 pkg - Mangrove Jack's Belgian Wit M21

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.38 L
Sparge Water : 5.58 L
Boil Time : 60 min
Total Water : 8.96 L



6 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (45 min)
73.3 °C - Strike Temp
67 °C - 45 min - Temperature

Fermentation Profile

Ale
20 °C - 10 days - Primary
20 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 20 Mg 6 Na 29 Cl 48 SO 42 HCO 28

SO/Cl ratio: 0.9
Mash pH: 5.4
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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Recipe Notes

Crack the Coriander seeds before adding to the boil.