

Summer White (Witbier) - 5%

Witbier

Author: Vlieteren Bier

Type: All Grain

IBU : 15 (Tinseth)
BU/GU : 0.3
Colour : 7 EBC
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.050
Final Gravity : 1.012

Fermentables (1.26 kg)

595 g - Mash - Wheat Malt 4 EBC (47.2%)
469 g - Mash - Swaen Pilsner 3.7 EBC (37.2%)
98 g - Mash - Oats, Flaked (Haver vlokken) 2...
98 g - Mash - Wheat Flaked (Tarwe vlokken) 3....

Hops (11.8 g)

60 min - 5.3 g - East Kent Goldings (EKG) (Wh...
30 min - 6.5 g - Saaz (Whole) - 2.5% (6 IBU)

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.2 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.2 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.9 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
5 min - Boil - 3.64 g - Coriander Seed (Koria...
^ Gekneusd
5 min - Boil - 3.64 g - Orange Peel, Bitter

Yeast

0.5 pkg - Wyeast Labs Belgian Witbier 3944

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

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

Mash Water : 3.78 L
Sparge Water : 5.31 L
Boil Time : 60 min
Total Water : 9.09 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

AA - Ron - 3 staps - Volle body
56.3 °C - Strike Temp
52 °C - 10 min - Eiwitruist
65 °C - 60 min - Beta Amylase
78 °C - 10 min - Uitmaischen

Fermentation Profile

Ale
20 °C - 3 days - Primary
22 °C - 18 days - Secondary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 17 Mg 4 Na 33 Cl 50 SO 25 HCO 40

SO/Cl ratio: 0.5
Mash pH: 5.39
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:

Recipe Notes

Summer white (witbier) is a nice crisp sparkling beer typically for a warm summer day. A real thirst killer. It's a beer with a touch of orange flavour and a nice lemon aftertaste. It comes with a slightly bitter touch to make sure it will really kill your thirst. The lite touch makes you want to take another one, or a third. Let's put the shrimps on the BBQ.

Summer White (Witbier)

Recipe Notes

Additional notes:

- If you don't want to make a yeast starter, just add more yeast packs instead. The yeast starter is only used to save \$\$.
- The Orange taste is there but very very subtle. You can bump the orange peel up to 30 grams if you want to have a fermer Orange taste.
- Personally I like a good sparkle in this kind of beer. So I used 8 gram's of sugar per liter beer before bottling.