

Hoegaarden clone - 5.3%

Witbier

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Type: All Grain

IBU : 10 (Tinseth)
 BU/GU : 0.2
 Colour : 7 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.052
 Final Gravity : 1.012

Fermentables (1.3 kg)

739 g - Chateau Pilsen 2-Row 3.5 EBC (56.9%)
 ^ Lot # 5425000394726 (15.09.2022)
 ^ Brouwmaatje (NL) BM-BL.051.002.4
 443 g - Wheat Malt 5 EBC (34.1%)
 ^ Lot # 5425000394853 (27.01.2023)
 ^ Brouwmaatje (NL) 051.125.3
 118 g - Flaked Oats 2 EBC (9.1%)
 ^ Brouwmaatje (NL) BM/BL.051.163.4/1

Hops (8.4 g)

20 min - 4.2 g - East Kent Goldings - 5.4% (6...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 20 min - 4.2 g - Saaz - 3.6% (4 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.09 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.11 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.26 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.25 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.25 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 5 min - Boil - 5.6 g - Coriander Seed
 ^ Brouwmaatje (NL)
 5 min - Boil - 5.6 g - Orange Peel, Sweet

Yeast

0.4 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 : 3.9 L
 Sparge Water : 5.23 L
 Boil Time : 60 min
 Total Water : 9.13 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 26 Mg 5 Na 17 Cl 48 SO 30 HCO 24

SO/Cl ratio: 0.6

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:

Recipe Notes

Ca 33, Mg 7, Na 17, Cl 48, SO4 30 HCO3 24