

xBmt-20191223 Spices: Direct Add vs. Tincture - 3.7%

Witbier

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Type: All Grain

IBU : 14 (Tinseth)
BU/GU : 0.37
Colour : 6 EBC
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.029
Original Gravity : 1.038
Final Gravity : 1.010

Fermentables (938 g)

469 g - Pale Malt (2 Row) US 3.9 EBC (50%)
469 g - White Wheat Malt 4.7 EBC (50%)

Hops (10.5 g)

60 min - 6.5 g - Tettnang - 3.7% (13 IBU)
5 min - 4 g - Tettnang - 3.7% (2 IBU)

Miscellaneous

Mash - 3.34 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.78 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.01 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.01 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Secondary - 0.067 oz - Coriander Seed
Secondary - 0.269 oz - Orange Peel, Bitter
Secondary - 0.04 oz - Peppercorns (White)

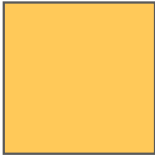
Yeast

0.2 pkg - Imperial Yeast Whiteout B44

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

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

Mash Water : 2.81 L
Sparge Water : 5.97 L
Boil Time : 60 min
Total Water : 8.78 L



6 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

02 Light/Medium Body Profile (150F)
71 °C - Strike Temp
65 °C - 60 min - Mash In

Fermentation Profile

Imported
18.9 °C - 5 days - Primary
21.1 °C - 5 days - Secondary
20 °C - 14 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 77 Mg 13 Na 38 Cl 139 SO 113 HCO 17

SO/Cl ratio: 0.8
Mash pH: 5.38
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

Water Profile: Ca 129 | Mg 17 | Na 38 | SO4 113 | Cl 139

<http://brulosophy.com/2019/12/23/brewing-with-spice-direct-addition-vs-tincture-exbeeriment-results/>