

Hoegaarden (clone) v2 - 5.9%

Witbier

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Type: All Grain

IBU : 18 (Tinseth)
BU/GU : 0.35
Colour : 7 EBC
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.050
Final Gravity : 1.005

Fermentables (1.24 kg)

709 g - Europils Malt 3.5 EBC (57.1%)
^ Get 'er Brewed (NI) GEB2132
414 g - Wheat Malt 4.1 EBC (33.4%)
^ Get 'er Brewed (NI) GEB2147
59 g - Flaked Torrified Maize 1.3 EBC (4.8%)
^ Get 'er Brewed (NI) GEB2153
59 g - Naked Oat Malt 5 EBC (4.8%)
^ Get 'er Brewed (NI) GEB2150

Hops (9.5 g)

50 min - 5.7 g - East Kent Goldings - 5.4% (1...
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
10 min - 3.8 g - Tettnang - 4.5% (3 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 - 1.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 5.04 g - Coriander Seed
^ Brouwmaatje (NL)
10 min - Boil - 5.04 g - Orange Peel, Bitter
^ Brouwpunt (NL)

Yeast

0.4 pkg - Crossmyloof Gretel

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

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

Mash Water : 3.72 L
Sparge Water : 5.35 L
Boil Time : 60 min
Total Water : 9.07 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature
75 °C - 20 min - Sparge

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 17 Mg 4 Na 33 Cl 50 SO 25 HCO 40

SO/Cl ratio: 0.5
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

Target: ABV = 5.8 %, IBU = 16, EBC = 6.5, OG = 1.049, FG = 1.005, BU/GU = 0.33.