

Thyme Wheat Beer - 3.7%

Witbier

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 20 (Tinseth)
BU/GU : 0.51
Colour : 6 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
Original Gravity : 1.039
Final Gravity : 1.011

Fermentables (962 g)

401 g - Pilsner 3.5 EBC (41.7%)
^ The Malt Miller (UK) MAL-00-074
241 g - Chateau Wheat Blanc 4.5 EBC (25.1%)
120 g - Albino Whale - Extra Pale Ale Malt 3....
^ https://paulsmalt.co.uk/product/albino-whal...
100 g - Flaked Oats 2 EBC (10.4%)
^ Brouwmaatje (NL) BM/BL.051.163.4/1
100 g - Torrefied Wheat 3.3 EBC (10.4%)

Hops (3.7 g)

60 min - 3.7 g - Admiral (T90) - 10% (20 IBU)

Miscellaneous

Mash - 0.14 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.4 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.48 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.35 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 - 1.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Boil - 0.4 items - Thyme

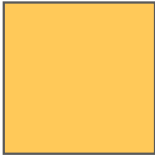
Yeast

0.4 pkg - Lallemend (LalBrew) Munich
^ The Malt Miller (UK) YEA-02-018

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

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

Mash Water : 2.89 L
Sparge Water : 5.91 L
Boil Time : 60 min
Total Water : 8.8 L



6 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

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 20 Mg 6 Na 29 Cl 48 SO 42 HCO 28

SO/Cl ratio: 0.9
Mash pH: 5.37
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 = 4.4 %, IBU = 20, EBC = 5, OG = 1.043, FG = 1.011.

Rising mash temp from approx 50C to 80C

Pitched at 26C.