

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/BLE.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

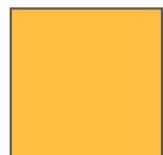
Mash - 0.09 g - Baking Soda (NaHCO3)	
^ Lot # 41190621/3	
^ Brouwstore (NL) 003.106.2	
Mash - 1.11 g - Calcium Chloride (CaCl2)	33 %...
^ Lot # 115038	
^ Brouwstore (NL) 055.035.0	
Mash - 0.26 g - Canning Salt (NaCl)	
^ Albert Heijn (NL)	
Mash - 0.25 g - Epsom Salt (MgSO4)	
^ Lot # /2119000091	
^ Brouwstore (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 Brouwpoint 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

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