

## Brouwpunt - Witbier - 4.9%

### Witbier

Author: Brouwpunt

Type: All Grain

IBU : 11 (Tinseth)  
BU/GU : 0.21  
Colour : 8 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
Original Gravity : 1.050  
Total Gravity : 1.052  
Final Gravity : 1.015

### Fermentables (1.26 kg)

630 g - Pilsen Malt 4.3 EBC (50%)  
^ Brouwpunt (NL)  
630 g - Wheat Malt 4.3 EBC (50%)  
^ Brouwpunt (NL)  
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC

### Hops (10 g)

30 min - 10 g - Saaz - 2.9% (11 IBU)  
^ Brouwpunt (NL)

### Miscellaneous

5 min - Boil - 5 g - Orange Peel, Bitter  
Bottling - 15 items - 33 cl Steinie bottle (s...  
^ Brouwstore (NL) 017.500.0

### Yeast

0.5 pkg - Fermentis SafBrew Ale S-33

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

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

Mash Water : 3.78 L  
Sparge Water : 5.31 L  
Boil Time : 60 min  
Total Water : 9.09 L



8 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
73.3 °C - Strike Temp  
67 °C - 60 min - Temperature

### Fermentation Profile

Ale  
20 °C - 14 days - Primary  
20 °C - 45 days - Conditioning

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Mi...  
Ca 50 Mg 9 Na 67 Cl 15 SO 44

SO/Cl ratio: 2.9  
Mash pH: 6.01

### 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

<https://brouwpunt.nl/product/brouwpunt-wit-2/>