

01 Brouwpunt - Witbier - 4.9%

Witbier

Author: Brouwpunt

Type: All Grain

IBU : 11 (Tinseth)
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

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

Fermentables (1.29 kg)

630 g - Pilsen Malt 4.3 EBC (48.8%)
 630 g - Wheat Malt 4.3 EBC (48.8%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (10 g)

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

Miscellaneous

5 min - Boil - 5 g - Orange Peel, Bitter
 Bottling - 15 items - 33 cl Steinie bottle (s...

Yeast

0.5 pkg - Fermentis SafBrew Ale S-33

01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 3.78 L
 Sparge Water : 4 L

Boil Time : 60 min
 HLT Water : 4 L
 Top-Up Water : 1.31 L
 Total Water : 9.09 L

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 Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



8 EBC

Recipe Notes

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