

Batch #1 - 21 May 2020

Brouwpunt - Witbier - 5%

Witbier

Brewer: The Thirsty Otter

Author: Brouwpunt

Type: All Grain

IBU : 11 (Tinseth)
 Colour : 8 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.040
 Post-Boil Gravity : 1.052
 Original Gravity : 1.054
 Final Gravity : 1.016

Fermentables (1.29 kg)

630 g - Pilsen Malt 3.5 EBC (48.8%)
 630 g - Wheat Malt 4.8 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 - 5 items - 33 cl Steinie bottle (26...
 Bottling - 7 items - Steinie bottle 33 cl (sw...

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: 6.02

Measurements

Mash pH:

Boil Volume: 5

Pre-Boil Gravity: 1.036

Post-Boil Gravity:

Post-Boil Kettle Volume: 4.5

Original Gravity: 1.060

Fermenter Top-Up:

Fermenter Volume: 4.5

Final Gravity: 1.022

Bottling Volume: 4.2



8 EBC

Recipe Notes

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

Batch #1 - 21 May 2020

Batch Notes

Brew day

21.05.2020 11.00: 5L water to 72 C.
21.05.2020 11.05: Start mashing @ 63 ... 68 C.
21.05.2020 12.05: Start sparging with 1.7 L water @ 72 C.
21.05.2020 12.07: Added 0.5 L make up water @ 25 C.
21.05.2020 12.07: Total added 2.2 L water.
21.05.2020 12.35: Start boil. Specific Gravity = 1.036 @ ~60 C.
21.05.2020 12.55: Rolling boil.
21.05.2020 13.25: Added hop pellets in a bag. Refreshed wort in hop bag 5x.
21.05.2020 13.50: Added Orange peel.
21.05.2020 13.55: Hop out, brewpot in the cooler (sink filled with tapwater).
21.05.2020 14.25: Wort transferred to fermenter, and strained the orange peel out.
21.05.2020 15.59: Specific Gravity = 1.060 @ 35 C, normalized to 1.064 @ 20 C.
21.05.2020 17.00: Wort @ 22 C, added yeast.

Day 1 in fermentation

22.05.2020 10.00: Moderate fermenting activity.
22.05.2020 23.30: no bubbles, +1 cm delta height (pressure) in water lock, a little bit of condensate in leg leading from fermenter. Tamb = 21 C.

Day 2 in fermentation

23.05.2020 08.26: No bubbles @ 21 c, dp = 3 mm H2O.
23.05.2020 09.55: No bubbles @ 20.5 C, dp = 3 mm H2O.
23.05.2020 10.26: No bubbles @ 20.6 C, dp = 3 mm H2O.
23.05.2020 13.03: No bubbles @ 20.4 C, dp = 3 mm H2O.
23.05.2020 14:00: No bubbles @ 20.4 C, dp = 3 mm H2O.
23.05.2020 16.04: No bubbles @ 20.6 C, dp = 3 mm H2O.
23.05.2020 17.28: No bubbles @ 20.6 C, dp = 3 mm H2O.
23.05.2020 19.55: No bubbles @ 20.7 C, dp = 0 mm H2O.
23.05.2020 22:52: No bubbles @ 21.5 C, dp = 10 mm H2O.

Day 3 in fermentation

24.05.2020 08.09: No bubbles @ 21.2 C, dp = 3 mm H2O.
24.05.2020 10.17: No bubbles @ 20.1 C, dp = 2 mm H2O.
24.05.2020 14.03: No bubbles @ 20.0 C, dp = 2 mm H2O.
24.05.2020 15.26: No bubbles @ 20.0 C, dp = 2 mm H2O.
24.05.2020 16.57: No bubbles @ 20.1 C, dp = 3 mm H2O.
24.05.2020 21.31: No bubbles @ 20.1 C, dp = 2 mm H2O.

Day 4 in fermentation

25.05.2020 07.54: No bubbles @ 20.8 C, dp = 3 mm H2O.
25.05.2020 12.02: No bubbles @ 19.9 C, dp = 2 mm H2O.
25.05.2020 15.05: No bubbles @ 19.9 C, dp = 2 mm H2O.
25.05.2020 22.55: No bubbles @ 20.1 C, dp = 2 mm H2O.

Day 5 in fermentation

26.05.2020 06.54: No bubbles @ 20.8 C, dp = 2 mm H2O.
26.05.2020 11.01: No bubbles @ 20.0 C, dp = 3 mm H2O.
26.05.2020 16.08: No bubbles @ 20.1 C, dp = 2 mm H2O.
26.05.2020 20.12: No bubbles @ 20.2 C, dp = 3 mm H2O.
26.05.2020 22.45: No bubbles @ 20.2 C, dp = 2 mm H2O.

Day 6 in fermentation

27.05.2020 09.30: No bubbles @ 21.6 C, dp = 0 mm H2O.
27.05.2020 14.53: No bubbles @ 20.3 C, dp = 0 mm H2O.
27.05.2020 19.34: No bubbles. Cloudy, Witbier taste, a bit sour, no bubbles @ 20.3 C, dp = 0 mm H2O, Specific Gravity = 1.024.
27.05.2020 22.09: No bubbles @ 20.3 C, dp = 10 mm.

Day 7 in fermentation

28.05.2020 08.33: No bubbles @ 20.1 C, dp = 0 mm H2O.
28.05.2020 14.36: No bubbles @ 20.1 C, dp = 1 mm H2O.
28.05.2020 19.01: No bubbles @ 20.2 C, dp = 1 mm H2O.
28.05.2020 22.58: No bubbles @ 20.3 C, dp = 1 mm H2O.

Batch #1 - 21 May 2020

Batch Notes

Day 8 in fermentation

29.05.2020 07.19: No bubbles @ 20.2 C, dp = 1 mm H2O.
29.05.2020 12.24: No bubbles @ 20.2 C, dp = 1 mm H2O.
29.05.2020 19.56: No bubbles @ 20.3 C, dp = 1 mm H2O.
29.05.2020 23.28: No bubbles @ 20.3 C, dp = 1 mm H2O.

Day 9 in fermentation

30.05.2020 12.06: No bubbles @ 20.8 C, dp = 1 mm H2O.
30.05.2020 15.08: No bubbles @ 20.1 C, dp = 2 mm H2O.
30.05.2020 18.19: No bubbles @ 20.1 C, dp = 1 mm H2O.

Day 10 in fermentation

31.05.2020 00.14: No bubbles @ 20.3 C, dp = 1 mm H2O.
31.05.2020 09.49: No bubbles @ 21.2 C, dp = 1 mm H2O.
31.05.2020 12.33: No bubbles @ 20.3 C, dp = 1 mm H2O.
31.05.2020 12.43: Moved from box to shelve @ 21.6 C, dp = 0 mm H2O.
31.05.2020 14.15: No bubbles @ 21.9 C, dp = 0 mm H2O.
31.05.2020 17.06: No bubbles @ 22.6 C, dp = 0 mm H2O.
31.05.2020 21.05: No bubbles @ 22.5 C, dp = 1 mm H2O.
31.05.2020 23.36: No bubbles @ 22.7 C, dp = 1 mm H2O.

Bottling day

01.06.2020 09.26: No bubbles @ 22.1 C, dp = 1 mm H2O.
01.06.2020 11.31: 22.6 C, Specific Gravity = 1.024 after fermenting.
01.06.2020 11.45: Added 0.6 L water with 30 g sugar dissolved.
01.06.2020 12.15: Specific Gravity = 1.022 after adding sugar for carbonation and before bottling.
01.06.2020 12.30: finished bottling, filled 12 Steinies (33 cl, 7x swing-top + 5 x caps), stored in cardboard box in the cellar.
01.06.2020 17.53: @ 20.8 C.
01.06.2020 19.47: @ 20.5 C.

Day 1 in conditioning

02.06.2020 00.21: @ 20.9 C.
02.06.2020 08.21: @ 20.7 C.
02.06.2020 14.58: @ 20.9 C.
02.06.2020 20.01: @ 20.5 C.
02.06.2020 22.58: @ 20.7C.

Day 2 in conditioning

03.06.2020 07.33: @ 20.7 C.
03.06.2020 14.06: @ 20.3 C.
03.06.2020 22.14: @ 20.0 C.

Day 3 in conditioning

04.06.2020 09.16: @ 20.7 C.
04.06.2020 14.45: @ 20.5 C.
04.06.2020 18.33: @ 20.4 C.
04.06.2020 23.14: @ 19.2 C.

Day 4 in conditioning

05.06.2020 08.08: @ 19.0 C.
05.06.2020 11.57: @ 19.0 C.
05.06.2020 19.02: @ 19.5 C.

Day 5 in conditioning

06.06.2020 00.28: @ 19.9 C.
06.06.2020 08.16: @ 19.6 C.
06.06.2020 13.11: @ 19.5 C.
06.06.2020 15.36: @ 19.4 C.
06.06.2020 18.57: @ 19.8 C.
06.06.2020 23.13: @ 19.7 C.

Day 6 in conditioning

07.06.2020 09.41: @ 19.2 C.
07.06.2020 14.51: @ 19.0 C.

Batch #1 - 21 May 2020

Batch Notes

07.06.2020 19.51: @ 19.9 C.
07.06.2020 23.37: @ 19.4 C.

Day 7 in conditioning

08.06.2020 08.55: @ 19.8 C.
08.06.2020 13.41: @ 19.1 C.
08.06.2020 18.55: @ 19.5 C.
08.06.2020 22.23: @ 19.5 C.

Day 8 in conditioning

09.06.2020 07.46: @ 19.5 C.
09.06.2020 12.41: @ 19.9 C.
09.06.2020 20.30: @ 19.9 C.
09.06.2020 23.54: @ 19.1 C.

Day 9 in conditioning

10.06.2020 09.50: @ 19.6 C.
10.06.2020 15.00: @ 19.2 C.
10.06.2020 17.27: @ 19.2 C.
10.06.2020 23.07: @ 19.5 C.

Day 10 in conditioning

11.06.2020 11.00: @ 19.5 C.
11.06.2020 15.04: @ 19.8 C.
11.06.2020 22.16: @ 19.5 C.

Day 11 in conditioning

12.06.2020 07.31: @ 19.8 C.
12.06.2020 13.11: @ 19.4 C.
12.06.2020 19.21: @ 19.9 C.
12.06.2020 22.27: @ 19.4 C.

Day 12 in conditioning

13.06.2020 09.02: @ 19.1 C.
13.06.2020 14.12: @ 20.2 C.
13.06.2020 20.07: @ 20.4 C.
13.06.2020 23.13: @ 20.7 C.

Day 13 in conditioning

14.06.2020 10.12: @ 20.0 C.
14.06.2020 14.52: @ 20.7 C.
14.06.2020 16.25: opened a half filled bottle, gave a small puff, poured hazy with some small bubbles and no foamy head, no lagging, slightly darker color than expected, tasted sour and boozy, very light carbonation.
14.06.2020 22.21: @ 20.4 C.

Day 14 in conditioning

15.06.2020 08.41: @ 20.9 C.
15.06.2020 13.32: @ 20.7 C.
15.06.2020 16.45: @ 20.4 C.
15.06.2020 23.07: @ 20.0 C.

Day 15 in conditioning

16.06.2020 08.42: @ 20.0 C.
16.06.2020 11.42: @ 20.4 C.
16.06.2020 21.14: @ 20.6 C.

Day 16 in conditioning

17.06.2020 08.26: @ 20.0 C.
17.06.2020 12.23: @ 20.2 C.
17.06.2020 15.48: @ 20.4 C.
17.06.2020 21.34: @ 20.2 C.

Day 17 in conditioning

18.06.2020 07.54: @ 20.6 C.
18.06.2020 13.11: @ 20.6 C.

Batch #1 - 21 May 2020

Batch Notes

18.06.2020 18.08: @ 20.9 C.
18.06.2020 22.51: @ 20.2 C.

Day 18 in conditioning

19.06.2020 07.33: @ 20.3 C.
19.06.2020 15.25: @ 20.6 C.
19.06.2020 18.36: @ 20.7 C.
19.06.2020 23.03: @ 20.6 C.

Day 19 in conditioning

20.06.2020 08.26: @ 20.9 C.
20.06.2020 19.16: @ 20.5 C.
20.06.2020 22.17: @ 20.5 C.

Day 20 in conditioning

21.06.2020 10.35: @ 20.4 C.
21.06.2020 15.41: @ 20.7 C.
21.06.2020 20.47: @ 20.1 C.

Day 21 in conditioning

22.06.2020 00.08: @ 20.7 C.
22.06.2020 06.45: @ 20.1 C.
22.06.2020 15.24: @ 20.9 C.
22.06.2020 18.09: @ 20.9 C.
22.06.2020 22.02: @ 20.7 C.

Day 22 in conditioning

23.06.2020 08.09: @ 20.4 C.
23.06.2020 12.02: @ 20.4 C.
23.06.2020 17.54: @ 20.7 C.
23.06.2020 22.09: @ 20.6 C.

Day 23 in conditioning

24.06.2020 08.11: @ 20.3 C.
24.06.2020 12.47: @ 20.5 C.
24.06.2020 18.12: @ 20.7 C.
24.06.2020 23.07: @ 20.8 C.

Day 24 in conditioning

25.06.2020 09.05: @ 21.2 C.
25.06.2020 12.26: @ 21.6 C.
25.06.2020 20.42: @ 21.6 C.
25.05.2020 23.11: @ 21.0 C.

Day 25 in conditioning

26.06.2020 08.27: @ 21.5 C.
26.06.2020 14.14: @ 21.2 C.
26.06.2020 18:58: @ 21.2 C.
26.06.2020 22.37: @ 22.0 C.

Day 26 in conditioning

27.06.2020 09.15: @ 22.5 C.
27.06.2020 13.11: @ 22.5 C.
27.06.2020 16.24: @ 22.7 C.
27.06.2020 22.09: @ 21.7 C.

Day 27 in conditioning

28.06.2020 07.37: @ 21.5 C.
28.06.2020 11.20: @ 21.5 C.
28.06.2020 19.40: @ 21.2 C.
28.06.2020 23.12: @ 21.8 C.

Day 28 in conditioning

29.06.2020 08.25: @ 21.0 C.
29.06.2020 12.51: @ 20.8 C.
29.06.2020 18.17: @ 20.5 C.

Batch #1 - 21 May 2020

Batch Notes

29.06.2020 22.59: @ 20.0 C.

Day 29 in conditioning

30.06.2020 08.33: @ 20.1 C.

30.06.2020 15.32: @ 20.4 C.

30.06.2020 21.25: @ 20.5 C.

Day 30 in conditioning

01.07.2020 07.46: @ 20.7 C.

01.07.2020 12.47: @ 20.8 C.

01.07.2020 20.00: @ 20.0 C.

01.07.2020 23.21: @ 20.1 C.

Day 31 in conditioning

02.07.2020 07.43: @ 20.0 C.

02.07.2020 18.30: @ 20.1 C.

02.07.2020 23.49: @ 20.7 C.

Day 32 in conditioning

03.07.2020 07.54: @ 20.2 C.

03.07.2020 15.59: @ 20.9 C.

03.07.2020 23.22: @ 20.5 C.

Day 33 in conditioning

04.07.2020 08.47: @ 20.9 C.

04.07.2020 14.43: @ 20.2 C.

04.07.2020 17.25: @ 21.5 C.

04.07.2020 11.16: @ 21.6 C.

Day 34 in conditioning

05.07.2020 07.41: @ 21.9 C.

05.07.2020 15.10: very light carbonation, little hint of orange, sour,

05.07.2020 15.23: @ 22.2 C.

Day 35 in conditioning

06.07.2020 16.24: @ 18.8 C.

Day 36 in conditioning

07.07.2020 13.17: @ 17.6 C.

Day 37 in conditioning

08.07.2020 22.15: @ 17.9 C.

Day 38 in conditioning

09.07.2020 21.44: @ 19.0 C.

Day 41 in conditioning

12.07.2020 17.03: @ 18.3 C.

Day 43 in conditioning

14.07.2020 19.44: @ 20.0 C.

Day 44 in conditioning

15.07.2020 12.30: @ 18.0 C.

15.07.2020 16.28: @ 18.4 C.

15.07.2020 21.14: @ 19.7 C.

Day 45 in conditioning

16.07.2020 12.52: @ 19.2 C.

16.07.2020 16.43: @ 19.4 C.

16.07.2020 21.05: Completed.

Batch Log

21 May 2020 11:00

Status: Brewing

Batch #1 - 21 May 2020

Batch Log	
21 May 2020	Brew Date
21 May 2020	Fermentation Start
21 May 2020 17:01	Status: Fermenting
1 June 2020 12:27	12 Steinie bottles (33 cl) filled
1 June 2020	Bottling Date
16 July 2020 21:05	Status: Completed

Taste
<p>2.5 / 5.0: 27-05-2020 20:05 A bit sour, still cloudy and fruity. Day 6 of fermenting. Gravity from 1.060 to 1.024. Just a couple of days before bottling.</p> <p>14-06-2020 16:25 opened a half filled bottle, gave a small puff, poured hazy with some small bubbles and no foamy head, no lacing, slightly darker color than expected, tasted sour and boozy, very light carbonation.</p> <p>05-07-2020 15:12 light foam which dissolves quickly, very light carbonation, little hint of orange, sour.</p> <p>18-07-2020 18:51 cooled and served @ 11 C, light carbonation, no foam, sour taste.</p> <p>07-08-2020 16:46 cooled and served @ 11 C, light carbonation, no foam, sour taste.</p> <p>03-09-2020 18:51 cooled and served @ 11 C, light carbonation, no foam, sour taste.</p> <p>18-09-2020 19:44 cooled and served @ 11 C, Another of the first brew. Taste is getting better ... probably growing on me. Better foam, still dissolving quickly, not lacing, better carbonation, quick dissolving foam, sour taste.</p> <p>03-10-2020 17:47 cooled and served @ 11 C, light foam which dissolves quickly, very light carbonation, little hint of orange, sour taste.</p> <p>22-10-2020 18:11 cooled and served @ 11 C, light foam which dissolves quickly, very light carbonation, first taste is sour and aftertaste is a bit duh, probably past it's best before date.</p>