

01 Brouwpunt Witbier - 5.5%

Witbier

Author: Brouwpunt

Type: All Grain

IBU : 18 (Tinseth)
Color : 7 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047
Post-Boil Gravity: 1.056
Original Gravity : 1.059
Final Gravity : 1.017

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 - 5.5% (18 IBU)

Miscellaneous

5 min - Boil - 5 g - Orange Peel, Bitter

Yeast

1 pkg - Fermentis SafBrew Ale S-33

01 Brouwpunt 5L

Batch Size : 5 L
Boil Size : 7.55 L
Post-Boil V.: 6.25 L

Mash Water : 4.28 L
Sparge Water: 4.48 L
Boil Time : 60 min
Total Water : 8.76 L

Brewhouse Efficiency: 70%
Mash Efficiency : 84%

Mash Profile

High fermentability
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 16 SO 44

SO/Cl ratio: 2.8
Mash pH : 6.03

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:

Recipe Notes

Mashing:
60 min @ 67 °C
5 L mash water
2.5 L sparge water
Boil:
SG 1.044
6.2 L before boil
60 min rolling boil
@30 min hop with hopbag
@55 min orange peel
5 L after boil
Cool to 20 °C
Fermentation:



7 EBC