

# Batch #1 - May 21, 2020

## 01 Brouwpunt Witbier - 5.5%

### Witbier

Brewer: Bert Timmerman

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: 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

### 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