

02 AnOtter Spicy Witbier - 4.9%

Witbier

Author: The Thirsty Otter

Type: All Grain

IBU : 11 (Tinseth)
 Colour : 6 EBC
 Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.035
 Post-Boil Gravity : 1.045
 Original Gravity : 1.048
 Final Gravity : 1.011

Fermentables (1.13 kg)

500 g - Pale Wheat Malt 4 EBC (44.4%)
 ^ The Malt Miller (UK) MAL-00-032
 500 g - Pilsen Malt 2.7 EBC (44.4%)
 ^ The Malt Miller (UK) MAL-00-002
 125 g - TMM Rolled Wheat Flakes 3 EBC (11.1%)
 ^ The Malt Miller (UK) MAL-03-013
 35 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (6.6 g)

30 min - 6.6 g - Saaz - 4.4% (11 IBU)
 ^ The Malt Miller (UK) HOP-06-000

Miscellaneous

Mash - 2.16 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.9 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 3 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 60 min - Boil - 0.15 g - Lipohop K
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 0.06 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 5 min - Boil - 5 g - Coriander Seed
 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 - Mangrove Jack's Belgian Wit M21

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

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

Mash Water : 3.38 L
 Sparge Water : 5.58 L

Boil Time : 60 min
 Total Water : 8.96 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



6 EBC

Mash Profile

01 One Step Mash (45 min)
 73.3 °C - Strike Temp
 67 °C - 45 min - Temperature

Fermentation Profile

Ale
 20 °C - 10 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 70 Mg 9 Na 67 Cl 51 SO 44

SO/Cl ratio: 0.9

Mash pH: 5.35

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

Crack the Coriander seeds.
 Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).