

## Brouwpunt - Kruidig Wit - 4.9%

Witbier

Author: Brouwpunt

Type: All Grain

IBU : 11 (Tinseth)  
 BU/GU : 0.21  
 Colour : 8 EBC  
 Carbonation : 2.4 CO<sub>2</sub>-vol

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

Fermentables (1.26 kg)

630 g - Pilsen Malt 4.3 EBC (50%)

^ Brouwpunt (NL)

630 g - Wheat Malt 4.3 EBC (50%)

^ Brouwpunt (NL)

30 g - Bottling - Sugar, Table (Sucrose) 2 EBC

Hops (10 g)

30 min - 10 g - Saaz (Whole) - 3.1% (11 IBU)

^ Brouwpunt (NL)

Miscellaneous

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 - Fermentis SafBrew Ale S-33

^ Brouwpunt (NL)

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

Batch Size : 5.6 L

Boil Size : 7.76 L

Post-Boil Vol : 5.96 L

Mash Water : 3.78 L

Sparge Water : 5.31 L

Boil Time : 60 min

Total Water : 9.09 L

8 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

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) (M...)

Ca 51 Mg 9 Na 67 Cl 18 SO 44

SO/Cl ratio: 2.4

Mash pH 6

Measurements

Mash pH

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

## Recipe Notes

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