

Batch #1 - 21 May 2020

[www.brewfather.app](https://web.brewfather.app)

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 (1.26 kg)

630 g - Pilsen Malt 3.5 EBC (50%)

^ Brouwpunt (NL)

630 g - Wheat Malt 4.8 EBC (50%)

^ Brouwpunt (NL)

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

Hops (10 g)

30 min - 10 g - Saaz - 2.9% (11 IBU)

^ Brouwpunt (NL)

Miscellaneous

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

Bottling - 5 items - 33 cl Steinie bottle (26...)

^ Brouwstore (NL) 017.476.3

Bottling - 7 items - Steinie bottle 33 cl (sw...)

^ Brouwstore (NL) 017.500.0

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) (M...)

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/>

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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 @ 21 C, dp = 10 mm H₂O, no bubbles.

Day 2 in fermentation

23-05-2020 08:26 @ 21 C, dp = 3 mm H₂O, no bubbles.
 23-05-2020 09:55 @ 20.5 C, dp = 3 mm H₂O, no bubbles.
 23-05-2020 10:26 @ 20.6 C, dp = 3 mm H₂O, no bubbles.
 23-05-2020 13:03 @ 20.4 C, dp = 3 mm H₂O, no bubbles.
 23-05-2020 14:00 @ 20.4 C, dp = 3 mm H₂O, no bubbles.
 23-05-2020 16:04 @ 20.6 C, dp = 3 mm H₂O, no bubbles.
 23-05-2020 17:28 @ 20.6 C, dp = 3 mm H₂O, no bubbles.
 23-05-2020 19:55 @ 20.7 C, dp = 0 mm H₂O, no bubbles.
 23-05-2020 22:52 @ 21.5 C, dp = 10 mm H₂O, no bubbles.

Day 3 in fermentation

24-05-2020 08:09 @ 21.2 C, dp = 3 mm H₂O, no bubbles.
 24-05-2020 10:17 @ 20.1 C, dp = 2 mm H₂O, no bubbles.
 24-05-2020 14:03 @ 20.0 C, dp = 2 mm H₂O, no bubbles.
 24-05-2020 15:26 @ 20.0 C, dp = 2 mm H₂O, no bubbles.
 24-05-2020 16:57 @ 20.1 C, dp = 3 mm H₂O, no bubbles.
 24-05-2020 21:31 @ 20.1 C, dp = 2 mm H₂O, no bubbles.

Day 4 in fermentation

25-05-2020 07:54 @ 20.8 C, dp = 3 mm H₂O, no bubbles.
 25-05-2020 12:02 @ 19.9 C, dp = 2 mm H₂O, no bubbles.
 25-05-2020 15:05 @ 19.9 C, dp = 2 mm H₂O, no bubbles.
 25-05-2020 22:55 @ 20.1 C, dp = 2 mm H₂O, no bubbles.

Day 5 in fermentation

26-05-2020 06:54 @ 20.8 C, dp = 2 mm H₂O, no bubbles.
 26-05-2020 11:01 @ 20.0 C, dp = 3 mm H₂O, no bubbles.
 26-05-2020 16:08 @ 20.1 C, dp = 2 mm H₂O, no bubbles.
 26-05-2020 20:12 @ 20.2 C, dp = 3 mm H₂O, no bubbles.
 26-05-2020 22:45 @ 20.2 C, dp = 2 mm H₂O, no bubbles.

Day 6 in fermentation

27-05-2020 09:30 @ 21.6 C, dp = 0 mm H₂O, no bubbles.
 27-05-2020 14:53 @ 20.3 C, dp = 0 mm H₂O, no bubbles.
 27-05-2020 19:34 @ 20.3 C, dp = 0 mm H₂O, Specific Gravity = 1.024.
 27-05-2020 22:09 @ 20.3 C, dp = 10 mm, no bubbles.

Day 7 in fermentation

28-05-2020 08:33 @ 20.1 C, dp = 0 mm H₂O, no bubbles.
 28-05-2020 14:36 @ 20.1 C, dp = 1 mm H₂O, no bubbles.
 28-05-2020 19:01 @ 20.2 C, dp = 1 mm H₂O, no bubbles.
 28-05-2020 22:58 @ 20.3 C, dp = 1 mm H₂O, no bubbles.

Day 8 in fermentation

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Batch Notes

29-05-2020 07:19 @ 20.2 C, dp = 1 mm H₂O, no bubbles.
 29-05-2020 12:24 @ 20.2 C, dp = 1 mm H₂O, no bubbles.
 29-05-2020 19:56 @ 20.3 C, dp = 1 mm H₂O, no bubbles.
 29-05-2020 23:28 @ 20.3 C, dp = 1 mm H₂O, no bubbles.

Day 9 in fermentation

30-05-2020 12:06 @ 20.8 C, dp = 1 mm H₂O, no bubbles.
 30-05-2020 15:08 @ 20.1 C, dp = 2 mm H₂O, no bubbles.
 30-05-2020 18:19 @ 20.1 C, dp = 1 mm H₂O, no bubbles.

Day 10 in fermentation

31-05-2020 00:14 @ 20.3 C, dp = 1 mm H₂O, no bubbles.
 31-05-2020 09:49 @ 21.2 C, dp = 1 mm H₂O, no bubbles.
 31-05-2020 12:33 @ 20.3 C, dp = 1 mm H₂O, no bubbles.
 31-05-2020 12:43 @ 21.6 C, dp = 0 mm H₂O, no bubbles.
 Moved from box to shelf.
 31-05-2020 14:15 @ 21.9 C, dp = 0 mm H₂O, no bubbles.
 31-05-2020 17:06 @ 22.6 C, dp = 0 mm H₂O, no bubbles.
 31-05-2020 21:05 @ 22.5 C, dp = 1 mm H₂O, no bubbles.
 31-05-2020 23:36 @ 22.7 C, dp = 1 mm H₂O, no bubbles.

Bottling day

01-06-2020 09:26 @ 22.1 C, dp = 1 mm H₂O, no bubbles.
 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 Steinie bottles (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 @ 20.7 C.

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.
 07-06-2020 19:51 @ 19.9 C.

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Batch Notes

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 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.

18-06-2020 18:08 @ 20.9 C.

18-06-2020 22:51 @ 20.2 C.

Day 18 in conditioning

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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.
29-06-2020 22:59 @ 20.0 C.

Day 29 in conditioning
30-06-2020 08:33 @ 20.1 C.

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Batch Notes

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 15:23 @ 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.

Batch Log

21 May 2020 11:00	Status: Brewing
21 May 2020	Brew Date
21 May 2020	Fermentation Start
21 May 2020 17:01	Status: Fermenting

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Batch Log

1 June 2020 12:27 Filled 12 Steinie bottles (33 cl).

1 June 2020 Bottling Date

16 July 2020 21:05 Status: Completed

16 January 2021 18:42 Status: Archived

Taste

2.5 / 5.0