

01 Brouwpunt - Witbier (rev 1) - 5%

Witbier

Author: Brouwpunt

Type: All Grain

IBU : 21 (Tinseth)
Colour : 7 EBC
Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.053
Final Gravity : 1.015

Fermentables (1.3 kg)

630 g - Pale Wheat Malt 4 EBC (48.7%)
630 g - Pilsen Malt 2.7 EBC (48.7%)
35 g - Sugar, Table (Sucrose) 2 EBC (2.7%)

Hops (12.5 g)

30 min - 12.5 g - Saaz - 4.4% (21 IBU)

Miscellaneous

Mash - 0.79 ml - Calcium Chloride (CaCl2) 33...
Mash - 2.1 ml - Lactic Acid 80% 80%
60 min - Boil - 0.15 g - Lipohop K
10 min - Boil - 1 items - Wort Chiller
5 min - Boil - 5 g - Orange Peel, Bitter
Bottling - 15 items - 33 cl Steinie bottle (s...

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



7 EBC

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) (Mi...
Ca 51 Mg 9 Na 67 Cl 18 SO 44

SO/Cl ratio: 2.4
Mash pH: 5.42

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/brouwpunt-wit-2/>
Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).