



Brewer's Friend

<http://www.brewersfriend.com>

Brew Day Sheet for All Grain Beer Recipes

Brewer: Bert Timmerman
Brew Date: July 4, 2020
Batch Size: 5 L Boil Time: 60 min.

Recipe Name: 02 Brouwpunt - Kruidig Wit
Beer Type: 24A Witbier
Batch #: 2 Exp. Efficiency: _____

Grains & Ingredients -

Type	Amount
Pilsner Malt	630 gram
Wheat Malt	630 gram

Mash Schedule -

Name / Infusion Amount	Temp	Time
2.7 L sparge water	72 C	60 min.

Mash Calculator: www.brewersfriend.com/mash

Water Mineral / pH Adjustments -

Hops -

Type	Amount	AA	Boil Time
Saaz	10 gram		30 min.
Coriander	5 gram		5 min.
Orange Peel	5 gram		5 min.

Yeast -

Type	Fermentis S-33
Avg Attenuation	High
Optimum Temperature	15.0 - 23.8 C
Starter:	No

Data on yeast can be found at:

www.brewersfriend.com/yeast

Batch Vital Statistics -

Expected Original Gravity	1.052
Expected Final Gravity	1.016
Expected Alcohol By Volume	4.9 %
IBUs (bitterness)	11
SRM (color)	8
Brew house Efficiency	72 %
Carbonation Level	2.4 %

For calculators: www.brewersfriend.com/stats

Cost -

	\$
Grains	
Hops	
Yeast	
Other	
Total:	EUR 20.00

Notes -

30 g Sugar for Carbonation.

Hydrometer Readings - @ 60 F / 15.5 C

	Date	Gravity
Pre-Boil	04-07-2020	1.035
After-Boil	04-07-2020	1.060
Racked	14-07-2020	1.012
Final	28-08-2020	

Recipe Builder: www.brewersfriend.com/homebrew