

Batch #2 - 4 Jul 2020

Brouwpunt - Kruidig Wit - 5%

Witbier

Brewer: The Thirsty Otter

Author: Brouwpunt

Type: All Grain

IBU : 11 (Tinseth)
 Colour : 8 EBC
 Carbonation : 2.5 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 (Whole) - 3.1% (11 IBU)
 ^ Brouwpunt (NL)

Miscellaneous

5 min - Boil - 5 g - Coriander Seed
 5 min - Boil - 5 g - Orange Peel, Bitter
 Bottling - 14 items - Steinie bottle 33 cl (s...
 ^ Brouwstore (NL) 017.500.0

Yeast

0.5 pkg - Fermentis SafBrew Ale S-33
 ^ Brouwpunt (NL)

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

SO/Cl ratio: 2.4
 Mash pH: 6.01

Measurements

Mash pH:

Boil Volume: 6.3

Pre-Boil Gravity: 1.035

Post-Boil Gravity: 1.064

Post-Boil Kettle Volume: 4.5

Original Gravity: 1.064

Fermenter Top-Up: 1

Fermenter Volume: 4.5

Final Gravity: 1.012

Bottling Volume: 4.62



8 EBC

Recipe Notes

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

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Batch Notes

Brew day

04-07-2020 10:35 5L water to 72 C.
04-07-2020 10:39 Start mashing @ 63 ... 68 C.
04-07-2020 11:40 Start sparging with 2.5 L water @ 72 C.
04-07-2020 12:00 Start boil. Specific Gravity = 1.035 @ ~30 C.
04-07-2020 12:30 Added hop (whole) in a bag. Refreshed wort in hop bag 5x.
04-07-2020 12:55 Added Orange Peel and Coriander Seeds.
04-07-2020 13:00 Hop out, brewpot in the cooler (sink filled with tapwater).
04-07-2020 14:00 Wort transferred to fermenter, and strained the Orange Peel and Coriander Seeds out.
04-07-2020 14:15 Specific Gravity = 1.060 @ 35 C, normalized to 1.064 @ 20 C.
04-07-2020 16:34 Wort @ 22 C, added 5 grams yeast.
04-07-2020 16:35 @ 21.9 C.
04-07-2020 18:52 @ 21.9 C.
04-07-2020 22:14 @ 20.3 C, dp = 50 mm H2O, fermentation has started.

Day 1 in fermentation

05-07-2020 07:38 @ 21.8 C, dp = 50 mm H2O, lots of bubbles, very active fermentation.
05-07-2020 10:49 @ 21.0 C, dp = 50 mm H2O, lots of bubbles, very active fermentation.
05-07-2020 15:24 @ 20.9 C, dp = 10 mm H2O, no bubbles.
05-07-2020 20:03 @ 20.0 C, dp = 10 mm H2O, no bubbles.
05-07-2020 23:24 @ 20.8 C, dp = 8 mm H2O, no bubbles.

Day 2 in fermentation

06-07-2020 07:21 @ 19.5 C, dp = 2 mm H2O, no bubbles.
06-07-2020 12:24 @ 19.8 C, dp = 1 mm H2O, no bubbles.
06-07-2020 14:55 @ 19.0 C, dp = 2 mm H2O, no bubbles.
06-07-2020 21:38 @ 19.5 C, dp = 1 mm H2O, no bubbles.

Day 3 in fermentation

07-07-2020 09:00 @ 19.9 C, dp = 1 mm H2O, no bubbles.
07-07-2020 12:26 @ 19.6 C, dp = 0 mm H2O, no bubbles.
07-07-2020 15:35 @ 19.4 C, dp = 0 mm H2O, no bubbles.
07-07-2020 21:14 @ 19.7 C, dp = 0 mm H2O, no bubbles.

Day 4 in fermentation

08-07-2020 08:38 @ 19.3 C, dp = 0 mm H2O, no bubbles.
08-07-2020 13:24 @ 19.3 C, dp = 0 mm H2O, no bubbles.
08-07-2020 20:13 @ 19.5 C, dp = 0 mm H2O, no bubbles.

Day 5 in fermentation

09-07-2020 08:55 @ 19.3 C, dp = 0 mm H2O, no bubbles.
09-07-2020 14:15 @ 19.4 C, dp = 0 mm H2O, no bubbles.
09-07-2020 19:51 @ 19.4 C, dp = 0 mm H2O, no bubbles.
09-07-2020 23:32 @ 19.4 C, dp = 0 mm H2O, no bubbles.

Day 6 in fermentation

10-07-2020 06:36 @ 19.3 C, dp = 0 mm H2O, no bubbles.
10-07-2020 14:50 @ 19.2 C, dp = 0 mm H2O, no bubbles.
10-07-2020 18:28 @ 19.2 C, dp = 0 mm H2O, no bubbles.
10-07-2020 22:41 @ 19.3 C, dp = 0 mm H2O, no bubbles.

Day 7 in fermentation

11-07-2020 06:05 @ 19.7 C, dp = 0 mm H2O, no bubbles.
11-07-2020 21:50 @ 19.2 C, dp = 0 mm H2O, no bubbles.

Day 8 in fermentation

12-07-2020 12:01 @ 19.6 C, dp = 0 mm H2O, no bubbles.
12-07-2020 17:09 @ 19.7 C, dp = 0 mm H2O, no bubbles.
12-07-2020 21:02 @ 19.9 C, dp = 0 mm H2O, no bubbles.

Day 9 in fermentation

13-07-2020 11:35 @ 19.7 C, dp = 0 mm H2O, no bubbles.
13-07-2020 18:00 @ 19.7 C, dp = 0 mm H2O, no bubbles.
13-07-2020 23:02 @ 19.9 C, dp = 0 mm H2O, no bubbles.

Day 10 in fermentation

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14-07-2020 07:18 @ 19.2 C, dp = 0 mm H2O, no bubbles.
14-07-2020 13:28 @ 19.4 C, dp = 0 mm H2O, no bubbles.
14-07-2020 19:35 @ 19.8 C, dp = 0 mm H2O, no bubbles.

Bottling Day

14-07-2020 19:35 FG = 1.012.
14-07-2020 19:51 @ 19.8 C, added 30 gram sugar in 1 L boiled water.
14-07-2020 20:30 filled 14 Steinie bottles (33 cl swing-top) with FG = 1.010. Very pale yellow (straw) colour and boozy taste, a little sweeter than the fiirst batch, slight hint of carbonation.

Day 1 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 2 in conditioning

16-07-2020 12:52 @ 19.2 C.
16-07-2020 16:43 @ 19.4 C.

Day 3 in conditioning

17-07-2020 20:40 @ 21.1 C.

Day 4 in conditioning

18-07-2020 10:30 @ 20.4 C.
18-07-2020 11:28 @ 20.7 C.
18-07-2020 12:25 @ 20.5 C.
18-07-2020 15:43 @ 20.5 C.

Day 5 in conditioning

19-07-2020 09:18 @ 20.3 C.
19-07-2020 15:58 @ 20.3 C.
19-07-2020 19:19 @ 20.2 C.
19-07-2020 22:40 @ 20.7 C.

Day 6 in conditioning

20-07-2020 12:19 @ 20.3 C.
20-07-2020 19:23 @ 20.6 C.
20-07-2020 23:22 @ 20.8 C.

Day 7 in conditioning

21-07-2020 09:26 @ 20.8 C.
21-07-2020 13:42 @ 20.7 C.
21-07-2020 16:35 @ 20.7 C.
21-07-2020 22:19 @ 20.3 C.

Day 8 in conditioning

22-07-2020 09:09 @ 20.7 C.
22-07-2020 13:27 @ 20.7 C.
22-07-2020 23:39 @ 20.9 C.

Day 9 in conditioning

23-07-2020 08:22 @ 20.5 C.
23-07-2020 13:05 @ 20.6 C.
23-07-2020 21:40 @ 20.2 C.

Day 10 in conditioning

24-07-2020 07:23 @ 20.7 C.
24-07-2020 13:24 @ 20.9 C.
24-07-2020 20:50 @ 20.4 C.

Day 11 in conditioning

25-07-2020 09:29 @ 20.2 C.
25-07-2020 13:00 @ 20.7 C.
25-07-2020 22:14 @ 20.8 C.

Day 12 in conditioning

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

Batch Notes

26-07-2020 08:18 @ 20.7 C.
26-07-2020 14:23 @ 20.9 C.
26-07-2020 21:41 @ 20.8 C.

Day 13 in conditioning

27-07-2020 08:10 @ 20.6 C.
27-07-2020 14:13 @ 20.4 C.
27-07-2020 20:11 @ 20.7 C.

Day 14 in conditioning

28-07-2020 11:14 @ 20.3 C.
28-07-2020 22:10 @ 20.4 C.

Day 15 in conditioning

29-07-2020 08:19 @ 20.0 C.
29-07-2020 15:28 @ 20.7 C.
29-07-2020 23:17 @ 20.5 C.

Day 16 in conditioning

30-07-2020 08:26 @ 20.2 C.
30-07-2020 14:41 @ 20.9 C.
30-07-2020 20:40 @ 20.4 C.

Day 17 in conditioning

31-07-2020 11:33 @ 20.8 C.
31-07-2020 14:58 @ 20.2 C.
31-07-2020 20:02 @ 21.2 C.
31-07-2020 23:12 @ 21.2 C.

Day 18 in conditioning

01-08-2020 09:33 @ 21.4 C.
01-08-2020 15:57 @ 21.0 C.
01-08-2020 22:00 @ 21.8 C.

Day 19 in conditioning

02-08-2020 15:26 @ 21.9 C.
02-08-2020 20:41 @ 21.2 C.
02-08-2020 23:48 @ 21.0 C.

Day 20 in conditioning

03-08-2020 08:57 @ 21.9 C.
03-08-2020 14:50 @ 21.5 C.
03-08-2020 22:55 @ 21.2 C.

Day 21 in conditioning

04-08-2020 07:55 @ 20.5 C.
04-08-2020 14:08 @ 20.9 C.
04-08-2020 22:22 @ 20.6 C.

Day 22 in conditioning

05-08-2020 08:53 @ 20.4 C.
05-08-2020 15:02 @ 20.3 C.
05-08-2020 19:38 @ 20.7 C.

Day 23 in conditioning

06-08-2020 07:46 @ 21.1 C.
06-08-2020 12:57 @ 21.3 C.
06-08-2020 17:23 @ 21.8 C.

Day 24 in conditioning

07-08-2020 08:10 @ 21.8 C.
07-08-2020 12:51 @ 21.6 C.
07-08-2020 18:14 @ 21.8 C.
07-08-2020 20:29 @ 22.0 C.
07-08-2020 22:37 @ 22.4 C.

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Batch Notes

Day 25 in conditioning

08-08-2020 09:11 @ 22.4 C.
08-08-2020 16:08 @ 22.4 C.
08-08-2020 20:24 @ 22.6 C.

Day 26 in conditioning

09-08-2020 08:49 @ 22.1 C.
09-08-2020 13:09 @ 22.7 C.
09-08-2020 16:51 @ 22.4 C.
09-08-2020 22:58 @ 23.2 C.

Day 27 in conditioning

10-08-2020 07:31 @ 23.5 C.
10-08-2020 12:02 @ 23.8 C.
10-08-2020 12:49 @ 23.2 C.
10-08-2020 20:17 @ 23.4 C.
10-08-2020 21:09 @ 23.5 C.
10-08-2020 22:26 @ 23.7 C.

Day 28 in conditioning

11-08-2020 07:41 @ 23.9 C.
11-08-2020 11:27 @ 23.0 C.
11-08-2020 16:05 @ 23.0 C.
11-08-2020 21:00 @ 23.7 C.
11-08-2020 21:07 @ 23.6 C.
11-08-2020 23:34 @ 23.1 C.

Day 29 in conditioning

12-08-2020 08:51 @ 24.3 C.
12-08-2020 11:42 @ 24.2 C.
12-08-2020 14:39 @ 24.1 C.
12-08-2020 17:00 @ 24.5 C.
12-08-2020 20:09 @ 24.5 C.
12-08-2020 22:57 @ 24.7 C.

Day 30 in conditioning

13-08-2020 08:17 @ 24.7 C.
13-08-2020 14:40 @ 24.7 C.
13-08-2020 20:51 @ 24.7 C.

Day 31 in conditioning

14-08-2020 00:43 @ 24.6 C.
14-08-2020 08:54 @ 24.6 C.
14-08-2020 12:57 @ 24.2 C.
14-08-2020 22:26 @ 24.5 C.

Day 32 in conditioning

15-08-2020 09:08 @ 24.3 C.
15-08-2020 17:52 @ 23.2 C.
15-08-2020 21:56 @ 23.2 C.

Day 33 in conditioning

16-08-2020 10:59 @ 23.5 C.
16-08-2020 15:05 @ 23.5 C.
16-08-2020 20:24 @ 23.7 C.
16-08-2020 23:14 @ 23.7 C.

Day 34 in conditioning

17-08-2020 09:15 @ 23.9 C.
17-08-2020 12:11 @ 23.4 C.
17-08-2020 16:00 @ 23.9 C.

Day 35 in conditioning

18-08-2020 00:39 @ 23.1 C.
18-08-2020 08:56 @ 23.1 C.

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Batch Notes

18-08-2020 15:49 @ 23.9 C.

Day 36 in conditioning

19-08-2020 08:19 @ 22.9 C.

19-08-2020 11:58 @ 22.6 C.

19-08-2020 18:15 @ 22.4 C.

19-08-2020 23:58 @ 22.2 C.

Day 37 in conditioning

20-08-2020 09:54 @ 22.4 C.

20-08-2020 12:50 @ 22.6 C.

20-08-2020 17:14 @ 22.8 C.

20-08-2020 23:05 @ 23.7 C.

Day 38 in conditioning

21-08-2020 08:12 @ 23.5 C.

21-08-2020 12:34 @ 23.7 C.

21-08-2020 22:35 @ 23.6 C.

Day 39 in conditioning

22-08-2020 09:37 @ 23.4 C.

22-08-2020 21:47 @ 22.5 C.

Day 40 in conditioning

23-08-2020 09:35 @ 22.2 C.

23-08-2020 13:28 @ 22.8 C.

23-08-2020 16:30 @ 22.5 C.

23-08-2020 22:03 @ 22.7 C.

Day 41 in conditioning

24-08-2020 09:17 @ 22.6 C.

24-08-2020 14:02 @ 22.8 C.

24-08-2020 22:18 @ 22.4 C.

Day 42 in conditioning

25-08-2020 08:45 @ 22.5 C.

25-08-2020 13:18 @ 22.1 C.

25-08-2020 17:43 @ 22.0 C.

25-08-2020 23:57 @ 21.5 C.

Day 43 in conditioning

26-08-2020 08:44 @ 21.5 C.

26-08-2020 12:19 @ 21.7 C.

26-08-2020 17:51 @ 21.2 C.

26-08-2020 23:33 @ 21.4 C.

Day 44 in conditioning

27-08-2020 08:40 @ 21.4 C.

27-08-2020 16:17 @ 21.2 C.

27-08-2020 23:44 @ 21.2 C.

Day 45 in conditioning

28-08-2020 08:04 @ 21.7 C.

28-08-2020 19:56 @ 21.7 C.

28-08-2020 23:40 @ 21.5 C.

Batch Log

4 July 2020 10:39	Status: Brewing
4 July 2020	Brew Date
4 July 2020	Fermentation Start
4 July 2020 16:34	Status: Fermenting

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Batch Log

14 July 2020 20:30	Filled 14 Steinie bottles (33 cl).
14 July 2020	Bottling Date
28 August 2020 23:41	Status: Completed

Taste

2.7 / 5.0