

02 Brouwpunt - Kruidig Wit (rev 1) - 5%

Witbier

Author: Brouwpunt

Type: All Grain

IBU : 20 (Tinseth)
Color : 7 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034
Post-Boil Gravity: 1.051
Original Gravity : 1.053
Final Gravity : 1.015

Fermentables (1.29 kg)

630 g - Pale Wheat Malt 4 EBC (48.8%)
630 g - Pilsen Malt 2.7 EBC (48.8%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (10 g)

30 min - 10 g - Saaz - 5.5% (20 IBU)

Miscellaneous

Mash - 0.77 ml - Calcium Chloride (CaCl2) 33...
Mash - 2 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 - Coriander Seed
5 min - Boil - 5 g - Orange Peel, Bitter
Bottling - 15 items - Steinie bottle 33 cl (s...

Yeast

0.5 pkg - Fermentis SafBrew Ale S-33

01 Brouwpunt 5L (60min) (rev 1)

Batch Size : 5.6 L
Boil Size : 8.94 L
Post-Boil V.: 5.94 L

Mash Water : 3.78 L
Sparge Water: 6.37 L
Boil Time : 60 min
Total Water : 10.15 L

Brewhouse Efficiency: 72%
Mash Efficiency : 73.3%

Mash Profile

01 One Step Mash (45 min)
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 50 Mg 9 Na 67 Cl 16 SO 44

SO/Cl ratio: 2.8
Mash pH : 5.44

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

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



7 EBC