



# 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](http://www.brewersfriend.com/mash)

### Water Mineral / pH Adjustments -

### Hops -

Type	Amount	AA	Boil Time
Saaz	10 gram		30 min.
Coriander			5 min.
Orange Peel			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](http://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	
Carbonation Level	2.4 %

For calculators: [www.brewersfriend.com/stats](http://www.brewersfriend.com/stats)

### Hydrometer Readings - @ 60 F / 15.5 C

Date	Gravity
Pre-Boil	
After-Boil	
Racked	
Final	

### Cost -

	\$
Grains	
Hops	
Yeast	
Other	
Total:	EUR 20.00

### Notes -

30 g Sugar for Carbonation.

Recipe Builder: [www.brewersfriend.com/homebrew](http://www.brewersfriend.com/homebrew)