

## 01 Brouwpunt - Witbier v2 - 5%

### Witbier

Author: Brouwpunt

Type: All Grain

IBU : 11 (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 (6.6 g)

30 min - 6.6 g - Saaz - 4.4% (11 IBU)

### Miscellaneous

Mash - 0.69 ml - Calcium Chloride (CaCl2) 33...  
 Mash - 2.1 ml - Lactic Acid 80% 80%  
 Mash - 3 items - pH paper strips 5.2 - 6.8  
 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 50 Mg 9 Na 67 Cl 16 SO 44

SO/Cl ratio: 2.8

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/>).