

Batch #2 - Jul 4, 2020

Brewfather

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02 Brouwpunt Kruidig Wit - 5%

Witbier

Brewer: Bert Timmerman

Author: Brouwpunt

Type: All Grain

IBU : 20 (Tinseth)

Color : 8 EBC

Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034

Post-Boil Gravity: 1.052

Original Gravity : 1.054

Final Gravity : 1.016

Fermentables (1.29 kg)

630 g - Pilsen Malt 3.5 EBC (48.8%)

630 g - Wheat Flaked 4.8 EBC (48.8%)

30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (10 g)

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

Miscellaneous

5 min - Boil - 5 g - Coriander Seed

5 min - Boil - 5 g - Orange Peel, Bitter

Yeast

1 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



8 EBC

Brewhouse Efficiency: 72%

Mash Efficiency : 73.3%

Mash Profile

BP One Step Mash (60 min)

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: 2.7

Mash pH : 6.01

Measurements

Mash pH:

Boil Volume: 6.3

Pre-Boil Gravity: 1.035

Post-Boil Gravity: 1.060

Post-Boil Kettle Volume: 4.5

Original Gravity: 1.060

Fermenter Top-Up:

Fermenter Volume: 4.5

Final Gravity:

Bottling Volume:

Recipe Notes

Mashing:

60 min @ 67 °C

5 L mash water

2.5 L sparge water

Boil:

SG 1.044

6.2 L before boil

60 min rolling boil

@30 min hop with hopbag

@55 min orange peel

@55 min coriander seed

5 L after boil

Cool to 20 °C