

Batch #1 - 21 May 2020

01 Brouwpunt - Witbier - 5%

Witbier

Brewer: Bert Timmerman

Author: Brouwpunt

Type: All Grain

IBU : 20 (Tinseth)
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 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 - Orange Peel, Bitter
 Bottling - 5 items - 33 cl Steinie bottle (26...
 Bottling - 7 items - Steinie bottle 33 cl (sw...

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

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: 6.02

Measurements

Mash pH:

Boil Volume: 5

Pre-Boil Gravity: 1.036

Post-Boil Gravity:

Post-Boil Kettle Volume: 4.5

Original Gravity: 1.060

Fermenter Top-Up:

Fermenter Volume: 4.5

Final Gravity: 1.022

Bottling Volume: 4.2

Recipe Notes

<https://brouwpunt.nl/product/brouwpunt-wit-2/>



8 EBC