

## 01 Brouwpunt - Witbier (rev 1) - 5.1%

### Witbier

Author: Brouwpunt

Type: All Grain

IBU : 22 (Tinseth)  
Color : 7 EBC  
Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.033  
Post-Boil Gravity: 1.051  
Original Gravity : 1.054  
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 - Bottling - Sugar, Table (Sucrose) 2 EB...

### Hops (12.5 g)

30 min - 12.5 g - Saaz - 4.4% (22 IBU)

### Miscellaneous

Mash - 0.79 ml - Calcium Chloride (CaCl2) 33...  
Mash - 2.1 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 - 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 2)

Batch Size : 5.6 L  
Boil Size : 9.16 L  
Post-Boil V.: 5.96 L

Mash Water : 3.78 L  
Sparge Water: 4 L  
Boil Time : 60 min  
Top-Up Water: 2.71 L  
Total Water : 10.49 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 : 5.42

### 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/brouwpunt-wit-2/>  
Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).



7 EBC