

## 01 Brouwpunt Witbier - 5.5%

### Witbier

Author: Brouwpunt

Type: All Grain

IBU : 18 (Tinseth)  
Color : 7 EBC  
Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.047  
Post-Boil Gravity: 1.056  
Original Gravity : 1.059  
Final Gravity : 1.017

### 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% (18 IBU)

### Miscellaneous

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

### Yeast

0.5 pkg - Fermentis SafBrew Ale S-33

### 01 Brouwpunt 5L

Batch Size : 5 L  
Boil Size : 7.55 L  
Post-Boil V.: 6.25 L

Mash Water : 4.28 L  
Sparge Water: 4.48 L  
Boil Time : 60 min  
Total Water : 8.76 L

Brewhouse Efficiency: 70%  
Mash Efficiency : 84%

### 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: 2.8  
Mash pH : 6.03

### 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

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  
5 L after boil  
Cool to 20 °C  
Fermentation:



7 EBC