



Brewer's Friend

<http://www.brewersfriend.com>

Brew Day Sheet for All Grain Beer Recipes

Brewer: Bert Timmerman
Brew Date: May 21, 2020
Batch Size: 5 L Boil Time: 60 min.

Recipe Name: 01 Brouwpunt - Witbier
Beer Type: 24A Witbier
Batch #: 1 Exp. Efficiency: _____

Grains & Ingredients -

Type	Amount
<u>Pilsner Malt</u>	<u>630 gram</u>
<u>Wheat Malt</u>	<u>630 gram</u>

Mash Schedule -

Name / Infusion Amount	Temp	Time
<u>1.7 L sparge water</u>	<u>72 C</u>	<u>60 min.</u>
<u>0.5 L make up water</u>	<u>25 C</u>	<u>50 min.</u>

Mash Calculator: www.brewersfriend.com/mash

Water Mineral / pH Adjustments -

Hops -

Type	Amount	AA	Boil Time
<u>Saaz</u>	<u>10 gram</u>		<u>30 min.</u>
<u>Orange peel</u>	<u>5 gram</u>		<u>5 min.</u>

Yeast -

Type	<u>Fermentis S-33</u>
Avg Attenuation	<u>High</u>
Optimum Temperature	<u>15.0 - 23.8 C</u>
Starter:	<u>No</u>

Data on yeast can be found at:

www.brewersfriend.com/yeast

Batch Vital Statistics -

Expected Original Gravity	<u>1.052</u>
Expected Final Gravity	<u>1.016</u>
Expected Alcohol By Volume	<u>4.9 %</u>
IBUs (bitterness)	<u>11</u>
SRM (color)	<u>8</u>
Brew house Efficiency	<u>63 %</u>
Carbonation Level	<u>2.4 %</u>

For calculators: www.brewersfriend.com/stats

Cost -

	\$
Grains	
Hops	
Yeast	
Other	
Total:	<u>EUR 17.50</u>

Hydrometer Readings - @ 60 F / 15.5 C

	Date	Gravity
Pre-Boil	<u>21-05-2020</u>	<u>1.036</u>
After-Boil	<u>21-05-2020</u>	<u>1.060</u>
Racked	<u>01-06-2020</u>	<u>1.024</u>
Final	<u>01-06-2020</u>	<u>1.022</u>

Notes -

30 g Sugar in 0.6 L boiled water for Carbonation, add @ 20 C.

Recipe Builder: www.brewersfriend.com/homebrew