

02 Brouwpunt - Kruidig Wit - 5%

Witbier

Author: Brouwpunt

Type: All Grain

IBU : 19 (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% (19 IBU)

Miscellaneous

5 min - Boil - 5 g - Coriander Seed
5 min - Boil - 5 g - Orange Peel, Bitter
Bottling - 15 items - 33 cl Steinie bottle (s...

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 (45 min)
73.3 °C - Strike Temp
67 °C - 45 min - Temperature

Fermentation Profile

Ale
20 °C - 10 days - Primary
20 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Mi...
Ca 51 Mg 9 Na 67 Cl 18 SO 44

SO/Cl ratio: 2.4
Mash pH: 6.01

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/kruidig-wit/>



8 EBC