

De Aker - Oud Wit (1869) - 7.5%

Historical Beer

Author: Inkoopcommissie ('t Wort Wat)

Type: All Grain

IBU : 40 (Tinseth)
 BU/GU : 0.52
 Colour : 7 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.052
 Original Gravity : 1.076
 Total Gravity : 1.076
 Final Gravity : 1.019

Fermentables (1.87 kg)

1.871 kg - Premium Pilsner Extra Pale Malt 2....
 ^ Brouwmaatje (NL) 051.249.1
 3 g - Bottling - Bottelsuiker 0 EBC

Hops (17 g)

60 min - 17 g - East Kent Goldings - 5.4% (40...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.16 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.49 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.59 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.42 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.43 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1.12 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 Secondary - 2.8 g - Eik chips Frans medium toast

Yeast

0.6 pkg - Wyeast Labs Belgian Witbier 3944

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 5.61 L
 Sparge Water : 4.97 L
 Boil Time : 90 min
 Total Water : 10.58 L



7 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

Maischen

73.3 °C - Strike Temp
 70 °C - null min - Stap 1
 67 °C - 75 min - Stap 2
 78 °C - 2 min - Stap 3

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 22 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 20 Mg 6 Na 29 Cl 49 SO 42

SO/Cl ratio: 0.9

Mash pH: 5.4

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

De in het recept vermelde bitterheid van 83 EBU heb ik aangepast naar een beter drinkbare 42 EBU.

Als je liever met droge gist vergist dan kan je, naar eigen keuze, S-33 of S-04 gebruiken.

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Recipe Notes

De eikenchips toevoegen na de hoofd vergisting.