

## Wheat beer / Witbier - 4.3%

### Witbier

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Type: All Grain

IBU : 19 (Tinseth)  
 BU/GU : 0.47  
 Colour : 6 EBC  
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.034  
 Original Gravity : 1.039  
 Total Gravity : 1.042  
 Final Gravity : 1.009

### Fermentables (962 g)

401 g - Pilsner 3.5 EBC (41.7%)  
 ^ The Malt Miller (UK) MAL-00-074  
 241 g - Chateau Wheat Blanc 4.5 EBC (25.1%)  
 120 g - Albino Whale - Extra Pale Ale Malt 3....  
 ^ <https://paulsmalt.co.uk/product/albino-whal...>  
 100 g - Flaked Oats Including Husk 2 EBC (10.4%)  
 ^ The Malt Miller (UK) MAL-03-007  
 100 g - Torrefied Wheat 5 EBC (10.4%)  
 35 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (3.8 g)

60 min - 3.8 g - Admiral (T90) - 10% (19 IBU)  
 ^ The Malt Miller (UK) HOP-04-011

### Miscellaneous

Mash - 0.26 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.45 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.43 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.17 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.18 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

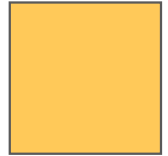
### Yeast

0.4 pkg - Mangrove Jack's Belgian Wit M21

### 01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 6.86 L  
 Post-Boil Vol : 5.96 L

Mash Water : 2.89 L  
 Sparge Water : 5.01 L  
 Boil Time : 30 min  
 Total Water : 7.9 L



6 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °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...](http://www.ah.nl...))  
 Ca 17 Mg 4 Na 33 Cl 50 SO 25

SO/Cl ratio: 0.5  
 Mash pH: 5.39  
 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

Target: ABV = 4.4 %, IBU = 20, EBC = 5, OG = 1.043, FG = 1.011.

Original recipe:  
 Brewhouse Efficiency (%): 80  
 Rising mash temp from approx 50C to 80C

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## Recipe Notes

Mashed in 12L with 1 tsp gypsum and 1.5 tsp Chloride.  
Sparged with 4L  
Boiled 30 mins and waited another 45 mins before cooling.  
Exactly 14L at end of boil, didn't take OG reading. It won't be far out.

1.000 kg Bestmalz Pilsner (41.67%)  
0.600 kg Chateau Wheat Blanc Malt (25%)  
0.300 kg Paul's Albino Extra Pale (12.5%)  
0.250 kg Flaked Oats (10.42%)  
0.250 kg Paul's Torrified Wheat (10.42%)

10.0 g Admiral Pellet (10% Alpha) @ 60 Minutes

Yeast M21 / Munich Classic