

Blue Moon Brewing Co. - Belgian White (clone) - 5.4%

Witbier

Author: Lakeside Brewery

Type: All Grain

IBU : 9 (Tinseth)
 Colour : 9 EBC
 Carbonation : 3 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.055
 Final Gravity : 1.014

Fermentables (1.35 kg)

640 g - Pale Ale Malt 6 EBC (47.4%)
 ^ The Malt Miller (UK) MAL-00-010
 580 g - Pale Wheat Malt 4 EBC (43%)
 ^ The Malt Miller (UK) MAL-00-032
 130 g - TMM Rolled Wheat Flakes 3 EBC (9.6%)
 ^ The Malt Miller (UK) MAL-03-013

Hops (5.5 g)

60 min - 3.5 g - Hallertauer Mittelfrueh (T90...
 ^ The Malt Miller (UK) HOP-06-008
 15 min - 2 g - Hallertauer Mittelfrueh (T90)...
 ^ The Malt Miller (UK) HOP-06-008

Miscellaneous

Mash - 2.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 5 min - Boil - 4.2 g - Coriander
 5 min - Boil - 4.144 g - Sweet Orange

Yeast

0.5 pkg - Fermentis SafAle English Ale S-04
 ^ The Malt Miller (UK) YEA-02-024

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.05 L
 Sparge Water : 5.13 L
 Boil Time : 60 min
 Total Water : 9.18 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



9 EBC

Mash Profile

Mash Steps
 73.3 °C - Strike Temp
 67 °C - 40 min - Conversion
 76 °C - 10 min - Mashout

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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 = 5,4 %, IBU = 9
 Coriander needs to be ground.
 Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).