

Hoegaarden - Wit (clone) - 4.9%

Witbier

Author: Beer n' BBQ by Larry

Type: All Grain

IBU : 15 (Tinseth)
 BU/GU : 0.29
 Colour : 8 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.051
 Final Gravity : 1.014

Fermentables (1.26 kg)

650 g - Pale Ale Malt 6 EBC (51.6%)
 ^ The Malt Miller (UK) MAL-00-010
 425 g - TMM Rolled Wheat Flakes 3 EBC (33.8%)
 ^ The Malt Miller (UK) MAL-03-013
 150 g - Flaked Oats Including Husk 2 EBC (11.9%)
 ^ The Malt Miller (UK) MAL-03-007
 34 g - Sugar, Table (Sucrose) 2 EBC (2.7%)
 ^ Albert Heijn (NL)

Hops (15 g)

60 min - 7 g - Hallertauer Hersbrucker - 2.5%...
 ^ The Malt Miller (UK) HOP-06-010
 10 min - 8 g - Saaz - 4.4% (6 IBU)
 ^ The Malt Miller (UK) HOP-06-000

Miscellaneous

Mash - 3 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 Mash - 1.9 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 0.06 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 5 min - Boil - 0.8 items - Chamomile Tea
 5 min - Boil - 7.5 g - Coriander, cracked
 5 min - Boil - 7.5 g - Orange peel
 Bottling - 15 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0

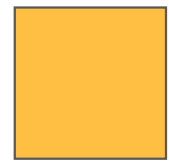
Yeast

0.5 pkg - Lallemand (LalBrew) Munich
 ^ The Malt Miller (UK) YEA-02-018

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

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

Mash Water : 3.68 L
 Sparge Water : 5.38 L
 Boil Time : 60 min
 Total Water : 9.06 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

05 Mash + Infusion
 72.1 °C - Strike Temp
 66 °C - 90 min - Temperature
 72 °C - 0 min - Infusion

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 = 4.9 %, IBU = 15
 Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).