

Brewdog - #155 Vote Sepp (clone) - 3.8%

Witbier

Author: Brewdog

Type: All Grain

IBU : 20 (Tinseth)
 Colour : 5 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.028
 Original Gravity : 1.037
 Final Gravity : 1.008

Fermentables (930 g)

730 g - Extra Pale Ale (Lager) Malt 3 EBC (78...
 ^ The Malt Miller (UK) MAL-00-028
 200 g - Torrified Wheat 3.9 EBC (21.5%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (9.3 g)

60 min - 1.8 g - Motueka - 7.1% (7 IBU)
 30 min - 4 g - Motueka - 7.1% (12 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 3.5 g - Motueka - 7.1% (1 IBU)

Miscellaneous

Mash - 0.9 ml - Lactic Acid 80% 88%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 3 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 60 min - Boil - 0.18 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 0.06 g - Lallemend Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0
 Bottling - 10.5 g - Hibiscus

Yeast

9.8 ml - null Wyeast 3944 - Belgian Witbier null

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

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

Mash Water : 2.19 L
 Sparge Water : 6.39 L
 Boil Time : 60 min
 Total Water : 8.58 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (75 min)
 71 °C - Strike Temp
 65 °C - 75 min - Temperature

Fermentation Profile

Ale
 21 °C - 10 days - Primary
 21 °C - 45 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

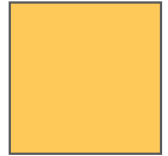
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



5 EBC

Recipe Notes

Target: ABV = 3.6 %, IBU = 20, EBC = 8.0, OG = 1.036, FG = 1.009, pH = 4.1, Attenuation = 75 %
 Add Hibiscus as extracted from petal leaves together with the bottling sugar for conditioning.
 Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).