

32 - White snow on a red nose

Witbier (16 A)

Type: All Grain
Batch Size: 22,00 l
Boil Size: 27,67 l
Boil Time: 80 min
End of Boil Vol: 25,00 l
Final Bottling Vol: 22,00 l
Fermentation: Ale, Single Stage

Date: 21 Oct 2016
Brewer: Simon Lei Fredslund
Asst Brewer:
Equipment: Simons elgryde
 Wizardized
Efficiency: 65,00 %
Est Mash Efficiency: 70,9 %
Taste Rating: 37,0



Taste Notes: Med udgangspunkt i Red/White Christmas ændres der på maltene og tilsættes kun witgær. Desuden tilsat en ekstrakt, for at lave gærstarter og få OG op.

Ingredients

Amt	Name	Type	#	%/IBU
2,44 kg	Pale Malt (2 Row) US (3,9 EBC)	Grain	1	37,9 %
1,48 kg	Wheat, Flaked (3,2 EBC)	Grain	2	22,9 %
1,23 kg	Vienna Malt (6,9 EBC)	Grain	3	19,1 %
1,00 kg	Carared (39,4 EBC)	Grain	4	15,5 %
0,30 kg	Extra Light Dry Extract (5,9 EBC)	Dry Extract	5	4,6 %
58,00 g	Hallertau Magnum [13,00 %] - Boil 60,0 min	Hop	6	71,3 IBUs
10,00 g	Centennial [9,00 %] - Boil 15,0 min	Hop	7	4,6 IBUs
1,00 tsp	Yeast Nutrient (Boil 10,0 mins)	Other	8	-
5,00 g	Coriander Seed (Boil 10,0 mins)	Spice	9	-
5,00 g	Orange Peel, Bitter (Boil 10,0 mins)	Spice	10	-
10,00 g	Mosaic (HBC 369) [11,00 %] - Boil 5,0 min	Hop	11	2,3 IBUs
1,0 pkg	Belgian Wit II (White Labs #WLP410) [35,49...]	Yeast	12	-
40,00 g	Centennial [9,00 %] - Dry Hop 5,0 Days	Hop	13	0,0 IBUs
20,00 g	Nelson Sauvin [10,00 %] - Dry Hop 5,0 Days	Hop	14	0,0 IBUs
10,00 g	Mosaic (HBC 369) [11,00 %] - Dry Hop 5,0 D...	Hop	15	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,059 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 5,8 %
Bitterness: 78,3 IBUs
Est Color: 15,5 EBC

Measured Original Gravity: 1,075 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 8,3 %
Calories: 715,5 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 8,79 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,63
Measured Mash PH: 5,20

Total Grain Weight: 6,45 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19,05 l of water at 72,1 C	66,7 C	60 min

Mash Out	Add 8,99 l of water at 96,7 C	75,6 C	10 min
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Sparge: Fly sparge with 8,79 l water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 125,78 g

Keg/Bottling Temperature: 21,1 C

Fermentation: Ale, Single Stage

Volumes of CO2: 2,4

Carbonation Used: Bottle with
125,78 g Table Sugar

Age for: 14,00 days

Storage Temperature: 21,0 C

Notes

Brygning 21. oktober 2016:

Fin bryggedag. Det hele går fint. Opskriften følges og urten køles ned udendørs mens gærstarteren er i gang natten over. Dagen efter tilsættes gæren og stilles til fermentering i stuen, da det er lidt varmere der end i resten af huset.

Tørhumling 7. november 2016:

Spanden åbnes og der smides 70 g tørhumle i. 40g Centennial, 20g Nelson Sauvin, 10g Mosaic.

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