

# 51 - Red White Xmas

Belgisk wit (7 C)

**Type:** All Grain  
**Batch Size:** 22,0 L  
**Boil Size:** 27,7 L  
**Boil Time:** 80 min  
**End of Boil Vol:** 25,0 L  
**Final Bottling Vol:** 20,0 L  
**Fermentation:** Ale, Single Stage, Cold  
 Crash

**Date:** 05 Oct 2019  
**Brewer:** Simon Lei Fredslund  
**Asst Brewer:**  
**Equipment:** Simons elgryde  
 Wizardized  
**Efficiency:** 72,00 %  
**Est Mash Efficiency:** 78,5 %  
**Taste Rating:** 30,0



**Taste Notes:** Samme som nr 46 Red White Xmas, men bare med lidt forskel i maltmængde og humle pga. indkøb.

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
2500 g	Pale Malt (2 Row) UK (5,9 EBC)	Grain	1	41,7 %	1,6 L
1500 g	Vienna Malt (6,9 EBC)	Grain	2	25,0 %	1,0 L
1500 g	Wheat, Torrified (3,3 EBC)	Grain	3	25,0 %	1,0 L
500 g	Carared (39,4 EBC)	Grain	4	8,3 %	0,3 L
3,00 ml	Lactic Acid (Sparge)	Water Agent	5	-	-
22,00 g	Magnum [11,00 %] - Boil 60,0 min	Hop	6	25,3 IBUs	-
14,00 g	Orange Peel, Bitter (Boil 10,0 mins)	Spice	7	-	-
13,00 g	Coriander Seed (Boil 10,0 mins)	Spice	8	-	-
1,00 tsp	Yeast Nutrient (Boil)	Other	9	-	-
30,00 g	Mosaic (HBC 369) [12,25 %] - Steep/Whirlpool 15,0 min	Hop	10	9,5 IBUs	-
20,00 g	Citra [12,00 %] - Steep/Whirlpool 15,0 min	Hop	11	6,2 IBUs	-
1,0 pkg	Belgian Wit II (White Labs #WLP410) [35,5 ml]	Yeast	12	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,059 SG  
**Est Final Gravity:** 1,018 SG  
**Estimated Alcohol by Vol:** 5,4 %  
**Bitterness:** 41,0 IBUs  
**Est Color:** 13,1 EBC

**Measured Original Gravity:** 1,060 SG  
**Measured Final Gravity:** 1,016 SG  
**Actual Alcohol by Vol:** 5,8 %  
**Calories:** 570,8 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 11,8 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,65  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 6000 g  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18,65 L of water at 74,6 C	68,9 C	45 min
Mash Out	Add 6,26 L of water at 97,8 C	75,6 C	10 min

**Sparge:** Fly sparge with 11,8 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:** Keg  
**Pressure/Weight:** 1,11 bar  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Ale, Single Stage, Cold

**Volumes of CO2:** 2,6  
**Carbonation Est:** Keg with 1,11 bar  
**Carbonation (from Meas Vol):** Keg with 1,11 bar

Crash

**Fermenter:**

**Age for:** 30,00 days

**Storage Temperature:** 5,0 C

### Notes

5. oktober 2019: Brygning

Gik fint. Stiller spanden udenfor i 8-9 grader til køling og den er klar efter 10 timer. Den står så inden for natten over og jeg pitcher gær i direkte næste morgen - uden gærstarter.

7. oktober:

Gæren er gået i gang cirka et døgn efter tilsætning. Den starter stille men giver den fint gas i omtrent en uge.

16. oktober:

Stiller øllen til cold crash i køleskabet, hvorefter den nedkøles over de næste to døgn til 2,5 grader.

18. oktober:

Øllet er nu 2,5 grader og skal stikkes om til fustage for lagring.

*Created with BeerSmith*