

# Belgisk Bleik

Witbier (16 A)

Batch Size: 25,00 l  
Boil Size: 30,54 l  
Boil Time: 90 min  
End of Boil Vol: 26,04 l  
Final Bottling Vol: 23,00 l

Date: 10 Jun 2016  
Brewer: Morten  
Equipment: Electric BIAB (25L) Sparge  
Efficiency: 72,00 %  
Fermentation: Ale, Single Stage



## Prepare for Brewing

- Prepare Yeast / Yeast Starter
- Clean and Prepare Brewing Equipment
- Check ingredients list
- Heat Mash Water: 30,00 l
- Heat Sparge Water: 6,05 l to 76,0 C
- Total Water Needed: 36,05 l

## Water Prep

Amt	Name	Type	#	%/IBU
6,00 g	Calcium Sulfate - Gypsum - CaSo4 (Mash 60,0 mins)	Water Agent	1	-
3,00 g	Calcium Chloride - CaCl2 (Mash 60,0 mins)	Water Agent	2	-

## Mash Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	Wheat, WhiteSwaen (5,1 EBC)	Grain	3	54,5 %
2,50 kg	Maris Otter (M) (5,0 EBC)	Grain	4	45,5 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Beta Glucanase	Add 28,00 l of water at 38,1 C	37,0 C	20 min
Saccharification	Add 2,00 l of water and heat to 64,0 C over 25 min	64,0 C	10 min
Alpha Amylase	Add 0,00 l of water at 72,0 C	72,0 C	20 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	5 min

- Fly sparge with 6,05 l water at 76,0 C
- Estimated pre-boil gravity is 1,043 SG \_\_\_\_\_ SG
- Add water to achieve pre-boil gravity \_\_\_\_\_ l (30,54 l)

## Pre-Boil Preparations

- Calibrate Refractometer
- Disinfect the fermenter
- Disinfect the O2 diffuser stone
- Measure hops
- Prepare hop-bags
- Disinfect the chiller

## Boil Ingredients

Amt	Name	Type	#	%/IBU
30,00 g	East Kent Goldings (EKG) (2014) [5,10 %] - Boil 60,0 min	Hop	5	16,6 IBUs
30,00 g	Orange Peel, Bitter (Boil 5,0 mins)	Spice	6	-
20,00 g	Coriander Seed (Boil 5,0 mins)	Spice	7	-

- Measured 30 min Boil Vol: \_\_\_\_\_ l \_\_\_\_\_ cm
- Measured 60 min Boil Vol: \_\_\_\_\_ l \_\_\_\_\_ cm
- Measured 90 min Boil Vol: \_\_\_\_\_ l \_\_\_\_\_ cm
- Estimated Post Boil Vol: 26,04 l
- Measured 30 min Boil Gravity: \_\_\_\_\_ SG
- Measured 60 min Boil Gravity: \_\_\_\_\_ SG
- Measured 90 min Boil Gravity: \_\_\_\_\_ SG
- Estimated Post Boil Gravity: \_\_\_\_\_ 1,052 SG

## Cool and Transfer Wort

- Turn off HEAT !!
- Cool wort to fermentation temperature
- CLOSE Crane on fermenter !!
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 25,00 l

## Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
0,5 pkg	Belgian Wit Ale (White Labs #WLP400) [35,49 ml]	Yeast	8	-

- |   |  |
|---|--|
| <input type="checkbox"/> Measure Actual Original Gravity _____ (1,052 SG) | <input type="checkbox"/> Added _____ l of water to achieve 25,00 l |
| <input type="checkbox"/> Measure Actual Batch Volume _____ (25,00 l)      | <input type="checkbox"/> Final Pre-Ferment Batch Volume _____ l    |

### Fermentation

- 10 Jun 2016 - Primary Fermentation (14,00 days at 19,4 C ending at 19,4 C)

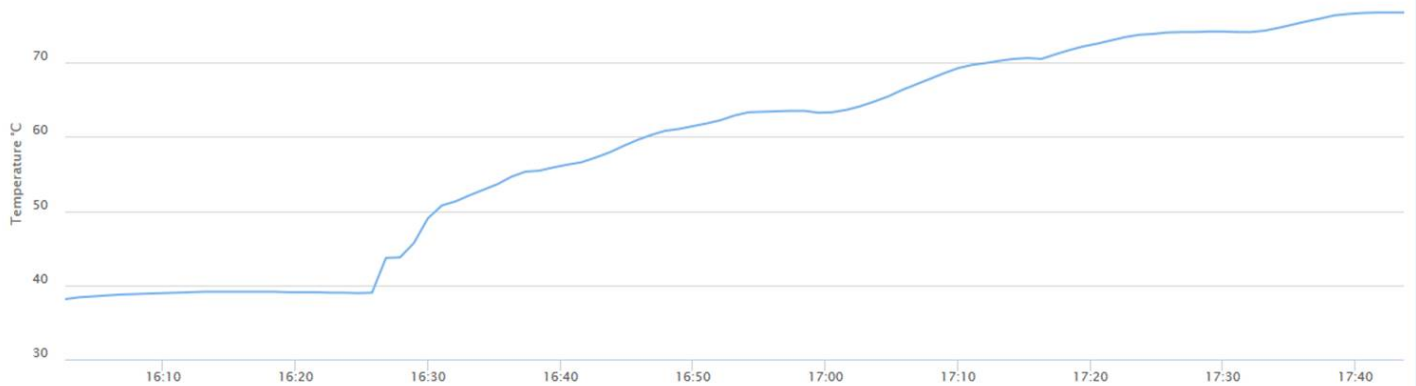
### Dry Hop and Bottle/Keg

- |  |   |
|--|---|
| <input type="checkbox"/> Estimate Final Gravity: <u>1,008 SG</u> | <input type="checkbox"/> Carbonation: Keg with 94,56 KPA (bar= KPA/100) |
| <input type="checkbox"/> Measure Final Gravity: _____            | <input type="checkbox"/> Age beer for 30,00 days at 18,3 C              |
| <input type="checkbox"/> Date Bottled/Kegged: 24 Jun 2016        | <input type="checkbox"/> 24 Jul 2016 - Drink and enjoy!                 |

### Notes

#### Mash – Belgisk Bleik (Wit)

From  To



#### Ferment – Belgisk Bleik (Wit)

From  To

