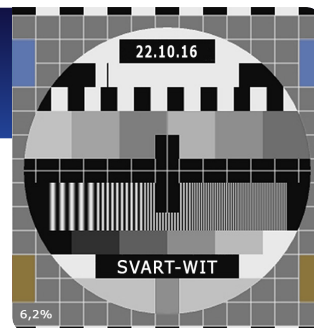


Svart-Wit

Witbier (16 A)

Date: 04 Dec 2016
Brewer: Morten
Batch Size: 25,00 l
Boil Size: 30,54 l
Boil Time: 90 min
Final Bottling Vol: 23,00 l
Equipment: Electric BIAB (25L) Sparge
Fermentation: Ramp-Single stage Ale

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,011 SG
Est ABV: 5,7 %
Est Bitterness: 16,2 IBUs
Est Color: 57,3 EBC
Measured Original Gravity: 1,062 SG
Measured Final Gravity: 1,016 SG
Actual ABV: 6,0 %



Ingredients

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	-
1,25 tbsp	PH 5.2 Stabilizer (Mash 60,0 mins)	Water Agent	3	-
3,00 kg	Wheat, WhiteSwaen (5,1 EBC)	Grain	4	51,7 %
2,50 kg	Maris Otter (M) (5,0 EBC)	Grain	5	43,1 %
0,30 kg	Carafa Special III (W) (1400,0 EBC)	Grain	6	5,2 %
30,00 g	East Kent Goldings (EKG) (2014) [5,10 %] - Boil 60,0 min	Hop	7	16,2 IBUs
50,00 g	Orange Peel, Bitter (Boil 5,0 mins)	Spice	8	-
30,00 g	Coriander Seed (Boil 5,0 mins)	Spice	9	-
0,5 pkg	Belgian Wit Ale (White Labs #WLP400) [35,49 ml]	Yeast	10	-

Mash Profile

Mash Name: Temp Mash - 55-66-72-78 (25L-Infusion)-new
Sparge Water: 6,35 l
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 5,80 kg
Grain Temperature: 20,0 C
Tun Temperature: 20,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Low	Add 22,00 l of water at 58,5 C	55,0 C	15 min
Saccharification	Add 8,00 l of water at 99,3 C	66,0 C	60 min
Mash High	Heat to 72,0 C over 15 min	72,0 C	15 min
Mash Out	Heat to 78,0 C over 15 min	78,0 C	10 min

Sparge: Fly sparge with 6,35 l water at 78,0 C

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 94,56 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Ramp-Single stage Ale

Volumes of CO2: 2,4
Carbonation Used: Keg with 94,56 KPA
Age for: 15,00 days
Storage Temperature: 5,0 C

Mash – Svart-Wit – Belgian Wit

From Dec 4, 2016 To Dec 4, 2016



Ferment – Svart-Wit – Belgian Wit

From Dec 4, 2016 To Dec 27, 2016



Layout by msevland - Created with BeerSmith