

Belgian Witbier AG (Liquid)

Witbier (24 A)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 11 May 2011
Brewer: Kit
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 35.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.24 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
8.0 oz	Rice Hulls (0.0 SRM)	Adjunct	1	4.8 %
5 lbs	Swaen©Pilsner (1.9 SRM)	Grain	2	47.6 %
4 lbs	Wheat - White Malt (Briess) (2.3 SRM)	Grain	3	38.1 %
8.0 oz	Aromatic Malt (Dingemans) (19.0 SRM)	Grain	4	4.8 %
8.0 oz	GoldSwaen Light (The Swaen) (3.0 SRM)	Grain	5	4.8 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.53 gal of water at 162.8 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.71gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.040 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Hersbrucker [2.75 %] - Boil 60.0 min	Hop	6	10.4 IBUs
1.00 oz	Hersbrucker [2.75 %] - Boil 30.0 min	Hop	7	8.0 IBUs
1.00 oz	Orange Peel, Sweet (Boil 5.0 mins)	Spice	8	-
0.50 oz	Coriander Seed (Boil 5.0 mins)	Spice	9	-

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.049 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature

- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Belgian Witbier (Wyeast Labs #3944) [124.21 ml]	Yeast	10	-

- Measure Actual Original Gravity _____ (Target: 1.049 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 11 May 2011 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 18 May 2011 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 25 May 2011 - Carbonation: Bottle with 5.27 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 24 Jun 2011 - Drink and enjoy!

Notes