

AB Witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **73C**
- Keep mash **5 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (58.1%)	81 %	5
Grain	Weyermann pszeniczny jasny	1.3 kg (30.2%)	80 %	6
Grain	Oats, Flaked	0.5 kg (11.6%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	50 min	5 %
Boil	Willamette	10 g	15 min	5 %
Aroma (end of boil)	Sterling	15 g	15 min	4.5 %
Aroma (end of boil)	Sterling	15 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min
Spice	Sweet Orange	20 g	Boil	10 min
Spice	Coriander	20 g	Boil	10 min

Notes

- Primary fermentation: 18-21C 7-10 days.
Secondary fermentation: not necessary.
Bottling with 140 grams of glucose for 20l of beer.
Refermentation + aging: 1-2 weeks.

Too bitter. I wasn't controlling the temperature of the fermentation, so it was pretty bad. It had a lot of higher alcohols, so it was causing head aches. It was awful.
Dec 7, 2020, 4:46 PM