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 ٠
- 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
- ٠ 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

Туре	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg <i>(58.1%)</i>	81 %	5
Grain	Weyermann pszeniczny jasny	1.3 kg <i>(30.2%)</i>	80 %	6
Grain	Oats, Flaked	0.5 kg <i>(11.6%)</i>	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	Туре	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Туре	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*