

Belgian Witbier

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Category: 16 - Belgian and French Ale
Subcategory: A - Witbier



Kettle Volume: 13.71 gal (S.G.: 1.041)
Boil Duration: 1.5 hr
Evaporation: 2.25 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal (S.G.: 1.052)

Efficiency: 82.0%
Attenuation: 77.0%
Evap/Hour: 1.5 gal

Ingredients:

6.0 lb (28.6%) Dingemans Pilsner
5.0 lb (23.8%) 6-Row Brewers Malt
2.0 lb (9.5%) Wheat Raw
2.0 lb (9.5%) Wheat Malt
4.0 lb (19.0%) Wheat Flakes
1.0 lb (4.8%) Oat Flakes
1.0 lb (4.8%) Rice Hulls
1.0 oz (25.0%) Fuggle (4.8%) - added during boil, boiled 90.0 min
1.5 oz (37.5%) Saaz (3.6%) - added during boil, boiled 30.0 min
1.5 oz (37.5%) Saaz (3.6%) - added during boil, boiled 5.0 min
3.0 ea Orange zest - added during boil, boiled 5.0 min
1.0 oz Corriander seeds - added during boil, boiled 5.0 min
0.5 oz Chamomile (dried) - added during boil, boiled 0.0 min
1.0 ea White Labs WLP400 Belgian Wit Ale

Style:

Recipe	Guideline
Original Gravity: 1.052	1.044 - 1.052
Terminal Gravity: 1.012	1.008 - 1.012
Color: 2.53 °SRM	2.0 - 4.0
Alcohol: 5.21%	4.5% - 5.5%
Bitterness: 16.5	10.0 - 20.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 12.75 °P	12.75 °P	Alcohol: 14.67 g	101.21 kcal
Attenuation: 77.0%	61.8%	Carbs: 17.11 g	65.03 kcal
Terminal Extract: 3.03 °P	4.87 °P	Protein: 1.2 g	4.79 kcal
% Alcohol: 5.21% ABV	4.08% ABW		Total: 171.02 kcal

Schedule:

Ambient Air: 70.0 °F
Source Water: 60.0 °F
Elevation: 0.0 m

	Elapsed	Thickness	Final Temp	Available
10.0 min Mash-In <i>Liquor: 7.87 gal</i> <i>Strike: 129.29 °F</i> <i>Target: 122 °F</i>	00:10:00	1.5 qt/lb	122 °F	5.45 gal
15.0 min Rest #1 <i>Rest: 15.0 min</i> <i>Final: 122.0 °F</i>	00:25:00	1.5 qt/lb	122.0 °F	5.45 gal
15.0 min HERMS <i>Heat: 15.0 min</i> <i>Target: 154.0 °F</i>	00:40:00	1.5 qt/lb	154.0 °F	5.5 gal
60.0 min Rest #2 <i>Rest: 60.0 min</i> <i>Final: 154.0 °F</i>	01:40:00	1.5 qt/lb	154.0 °F	5.5 gal
15.0 min Mash-out <i>Heat: 15.0 min</i> <i>Target: 170.0 °F</i>	01:55:00	1.5 qt/lb	170.0 °F	5.53 gal
45.0 min Sparge <i>Sparge Volume: 10.5 gal</i> <i>Sparge Temperature: 168.0 °F</i> <i>Runoff: 13.5 gal</i>	02:40:00	0.0 qt/lb	168.9 °F	2.79 gal

