

Imperial Witbier

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Date:

Category: 16 - Belgian and French Ale
Subcategory: E - Belgian Specialty Ale



Kettle Volume: 11.5 gal (SG: 1.077)
Boil Duration: 1 hrs
Evaporation: 0.57 gal
Volume Gain/Loss: 0.0 gal
Final Volume: 10.49 gal (SG: 1.084)

Efficiency: 84.19%
Attenuation: 72.6%
Evap/Hour: 0.57 gal

Ingredients:

14 lbs Belgian Pils
10 lbs Belgian Wheat Malt
4 lbs German Vienna
2 lbs Oat Malt
1 lbs Rice Hulls
2 oz Styrian Goldings (6.0%) - added during boil, boiled 60 min
1.5 oz Styrian Goldings (6.0%) - added during boil, boiled 5 min
1 oz Czech Saaz (5.0%) - added during boil, boiled 5 min
2.0 oz Corriander crushed - added during boil, boiled 5 min
1 ea White Labs WLP400 Belgian Wit Ale

Style Comparison:

Recipe	Guideline
Original Gravity: 1.084	1.040 - 1.070
Terminal Gravity: 1.023	1.008 - 1.016
Color: 5.5 °SRM	3.0 - 8.0
Alcohol: 8.07%	4.0% - 8.0%
Bitterness: 26.42	20.0 - 40.0



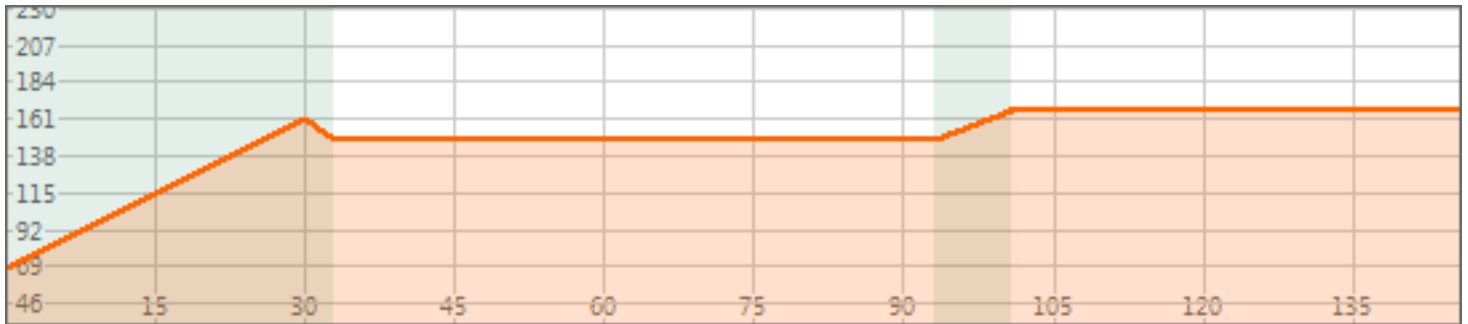
Analysis:

Apparent	Real	Weight	Calories
Original Extract: 20.21 °P	20.21 °P	Alcohol: 22.8 g	157.0
Attenuation: 72.6%	57.4%	Carbs: 30.9 g	117.35
Terminal Extract: 5.82 °P	8.61 °P	Protein: 2.2 g	8.65
% Alcohol: 8.07% ABV	6.27% ABW		Total: 282.99

Schedule:

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

00:33:00 Mash In
Liquor: 9.69 gal
Strike: 162.3 °F
Target: 150.0 °F
01:33:00 Saccharification Rest
Rest: 60.0 min
Final: 150.0 °F
01:40:49 Mash Out
Heat: 7.8 min
Target: 168.0 °F
02:25:49 Sparge
Sparge
Volume: 4.99 gal
Temperature: 170.0 °F
Runoff: 11.03 gal
Duration: 45.0 min
Total Runoff: 11.31 gal



Carbonation:

Natural Conditioning

Beer Temp: 68.0 °F
Priming Agent Rate: 4.02 g/L
Priming Agent Mass: 261.528 g
Volumes CO₂: 2.5

Forced Carbonation

Beer Temp: 45.0 °F
Pressure: 14.8861 PSI
Volumes CO₂: 2.5

Packaging

2 Cornelious Keg