

# ØLB Nr. 91 Løjm Wit

Witbier (16 A)

**Type:** All Grain  
**Batch Size:** 45,00 l  
**Boil Size:** 61,54 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 51,04 l  
**Final Bottling Vol:** 40,00 l  
**Fermentation:** Ale, Two Stage

**Date:** 18 Nov 2017  
**Brewer:** Nicloai, Per Nis  
**Asst Brewer:**  
**Equipment:** 1\_Blichmann BoilerMaker 55 Gallon (50 l) 25%  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 76,2 %  
**Taste Rating:** 47,0



**Taste Notes:** Great tasting Wit! A summer favorite! Lacy white head that lasts and lasts. Distinctive, light wheat beer with a hint of spice.

## Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 74,56 l
- Mash Water Acid:

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	Pale Malt (2 Row) Bel (6,3 EBC)	Grain	1	50,0 %
5,00 kg	Wheat, Flaked (3,2 EBC)	Grain	2	50,0 %
10,00 ml	Amylase Enzyme (Mash 60,0 mins)	Other	3	-

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 29,08 l of water at 75,0 C	67,8 C	60 min

- Sparge Water Acid: 0,0 ml Lactic Acid (88%)
- Fly sparge with 45,48 l water at 75,6 C
- Add water to achieve boil volume of 61,54 l
- Estimated pre-boil gravity is 1,037 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
60,00 g	Perle 6 [6,00 %] - Boil 60,0 min	Hop	4	17,7 IBUs
50,00 g	Coriander Seed (Boil 5,0 mins)	Spice	5	-
50,00 g	Orange Peel, Bitter (Boil 5,0 mins)	Spice	6	-

- Estimated Post Boil Vol: 51,04 l and Est Post Boil Gravity: 1,047 SG

## Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 45,00 l

## Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2,0 pkg	Belgian Wit Ale (White Labs #WLP400) [35,01 ml]	Yeast	7	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,047 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 45,00 l)
- Add water if needed to achieve final volume of 45,00 l

## Fermentation

- 18 Nov 2017 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- 22 Nov 2017 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

## Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,012 SG)
- Date Bottled/Kegged: 02 Dec 2017 - Carbonation: Bottle with 228,70 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 01 Jan 2018 - Drink and enjoy!

## Notes

Many thanks to Jay Russ for starting me on Wit - and providing some starter recipes from which this one eventually evolved!