

Whidbey Wit AG*

Created Wednesday January 16th 2019



NWBS

Method: **All Grain** Style: **Witbier** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.042** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **161 calories** (Per 12oz) Carbs: **16.6 g** (Per 12oz)

Original Gravity: **1.049** Final Gravity: **1.012** ABV (standard): **4.89%** IBU (tinseth): **19.37** SRM (morey): **3.84** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
5 lb	German - Pilsner		38	1.6	47.6%
4.50 lb	American - White Wheat		40	2.8	42.9%
0.50 lb	Briess - Brewers Oat Flakes		32.2	2.5	4.8%
0.50 lb	Rice Hulls		0	0	4.8%

10.5 lb / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Hallertau Mittelfruh		Pellet	4.5	Boil	60 min	16.77	66.7%
0.50 oz	Cascade		Pellet	7	Boil	5 min	2.6	33.3%

1.5 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
1 oz	Hallertau Mittelfruh (Pellet)		16.77	66.7%
0.5 oz	Cascade (Pellet)		2.6	33.3%

1.5 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	150 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

Other Ingredients

Amount	Name	Cost	Type	Use	Time
0.25 oz	coriander		Spice	Boil	5 min.
0.50 oz	bitter orange peel		Spice	Boil	5 min.

Yeast

Wyeast - Belgian Witbier 3944

Amount: 1 Each Cost: Attenuation (custom): 74% Flocculation: Med-Low

Optimum Temp: 62 - 75 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (M cells / ml / ° P) 89 B cells required

Priming

CO₂ Level: 2.2 Volumes

Target Water Profile Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0