

Brew Moon AG (Dry)

Witbier (16 A)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 06 Aug 2011
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.30 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
8.0 oz	Rice Hulls (0.0 SRM)	Adjunct	1	4.5 %
6 lbs	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	2	54.5 %
3 lbs	Red Wheat (Pilot) (2.3 SRM)	Grain	3	27.3 %
1 lbs 8.0 oz	Oats, Flaked (1.0 SRM)	Grain	4	13.6 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.69 gal of water at 162.9 F	152.0 F	60 min

- Sparge Water Acid:
- Fly sparge with 4.61 gal water at 168.0 F
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.041 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Hallertauer [4.80 %] - Boil 60.0 min	Hop	5	17.9 IBUs
1.00 oz	Hallertauer [4.80 %] - Boil 15.0 min	Hop	6	8.9 IBUs
1.00 oz	Orange Peel, Sweet (Boil 5.0 mins)	Spice	7	-
0.50 oz	Coriander Seed (Boil 5.0 mins)	Spice	8	-

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.050 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter

- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23.66 ml]	Yeast	9	-

- Measure Actual Original Gravity _____ (Target: 1.050 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 06 Aug 2011 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 13 Aug 2011 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.013 SG)
- Date Bottled/Kegged: 20 Aug 2011 - Carbonation: Keg with 13.72 PSI
- Age beer for 30.00 days at 65.0 F
- 19 Sep 2011 - Drink and enjoy!

Notes