

Belgian Wit

6-13 Brew Day 90-95°F 12°P 1.048 SG

ohmeter reads
2.89 in 4 sponge

10:20 4.16 gal strike water heated yeast revived ① Edinburg
to 161° for 150° min ② Belgian Wit

5.83 Ph 5.8 target

10:50 Mash in 152.5 recalc; cooled to 150

5.89 Ph

11:50 Vorlauf Sparge 4 6.34 gal for 12.5 gal total

5.5°P
12.47
°P

12:19 Boil begins

Hops 1 10.6 13.7 = .942 ÷ 12.5 = .08 oz

1:19

Hops 2 .43 3.3 = 1.41 ÷ 4.3 = .33 oz Hallertau

1 cup sugar 80P
1 cup 90P

1:34 Yeast nutrient; chiller, whirlpool

1 cup 10°P

1:46

Hops 3 2.35 2.43 = 8.019 ÷ 4.3 = 1.86 oz

2°P at 100°

1:49 Cool

2:57 Whirlpool 64°

.35 oz 3.5 1.166 1.35 = 1.155 ÷ 4.3 = .27

for 4.3 gal

1045

pitched ① Belgian Wit Yeast

② Edinburg Yeast

54
Hallertau

Scottish Wit Yeast

Whitehead Grandlate/Brown gummy

6-15 2.5 seconds 3.5 seconds

6-16 am 3.5 4.5

pm 5.5 5.5 Raise to 70

6-17 am 9 9

pm add coriander; orange peel (orange part only) for .32 oz coriander
balled with 5 minutes for .18 oz orange peel

crash 55 seconds 1 to 2 min

6-23 crash to 50

6-24 to 32

6-25 crash to 50

6-26 to 32