

Wit Castle

Style: Witbier

Batch Size: 8 Gal

Born: 2016-06-04

Bottled: 2016-06-28

Batch #: 082

ABV: 5.12%

IBUS: 32 (adjusted)

Calories: 166

Pre-boil SG: 1.061

Pre-boil Gal: 6.1

Post-boil SG: 1.069

Post-boil Gal: 5.3

Volume into Fermenter: 7.5

Finish Gal (into bottling bucket): ???

Target OG: 1.050

OG: 1.050

FG: 1.011

Mash Target: 4.5 gals, 150 deg for 60 min

Initial Mash Temp: 151.7

Final Mash Temp: 150.2

Boil Length: 30 min

Efficiency: 70%

Water: Tap

Fermentables:

8 lbs Flaked Wheat

4.25 lbs Avangard Pilsner

1.5 lbs Gambrinus Honey Malt

1.25 lbs Flaked Oats

Hops:

.6 oz Citra 14.1% 30 min

.3 oz Citra 14.1% 20 min

.3 oz Citra 14.1% 15 min

.5 oz Citra 14.1% 10 min

.3 oz Citra 14.1% 0 min

Spices/Other:

1 Whirlfloc 10 min

.75 oz Crushed Coriander Seeds 10 min

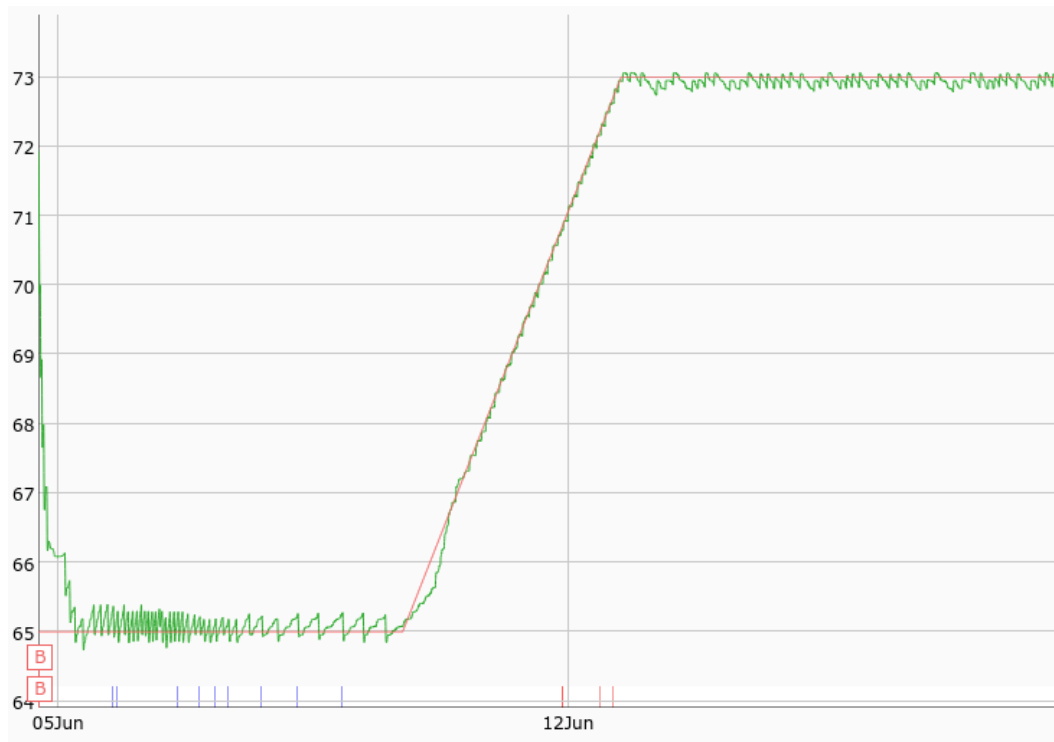
1.5 oz Navel Orange Zest (1-2 oranges) 10 min

Yeast:

WLP400 - Belgian Wit Ale 1st gen

Fermentation Temp: 65 for 5 days, ramp up to 73 over 3 days

Fermentation Chart:



Bottling:

Vols: ???

Priming: ???

Bottle/keg: 24 longnecks with orange caps, plus a 32 oz bomber, kegged rest (probably around 4.5 gallons)

Tasting Notes:

Date: ??? Taster: ???

Aroma ?/12: Comment on malt, hops, esters and other aromatics

Appearance ?/3: Comment on color, clarity and head (retention, color and texture)

Flavor ?/20: Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste and other flavor characteristics

Mouthfeel ?/5: Comment on body, carbonation, warmth, creaminess, astringency and other palate sensations

Overall Impression ?/10: Comment on overall drinking pleasure associate with entry, give suggestions for improvement

Total: ???/50

Notes: Used 2.75 gals to sparge with, since it was like oatmeal. I probably should have thought about the fact I'm using almost all flaked ingredients it's going to me a little oatmealy. Forgot to actually start brew timer after adding hops, so boil was more like 40 minutes. Added water to make 7.5 gal. OG 1.050. Money.

2016-06-28 - Tasted hydro sample. Was a little grassy, but otherwise good. Hops were definitely not overpowering, which I was afraid of. Not too bitter. Hopefully the carbonation will really bring out the flavor.

2016-07-20 - Ho. Lee. Shit. This is absolutely amazing. This all comes together so absolutely perfect. I am definitely going to have to brew this more often.