

Wit Bier with Muscat Grape Juice

Recipe Specifics

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Batch Size (Gal): 10.00 Wort Size (Gal): 10.00  
Total Grain (Lbs): 15.25  
Anticipated OG: 1.045 Plato: 11.17  
Anticipated SRM: 5.6  
Anticipated IBU: 18.9  
Brewhouse Efficiency: 78 %  
Wort Boil Time: 60 Minutes

Pre-Boil Amounts

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Evaporation Rate: 15.00 Percent Per Hour  
Pre-Boil Wort Size: 11.76 Gal  
Pre-Boil Gravity: 1.038 SG 9.55 Plato

Formulas Used

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Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.

Final Gravity Calculation Based on Points.

Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg

Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Mosher  
Hop IBU Formula Used: Tinseth  
Tinseth Concentration Factor: 1.05

Additional Utilization Used For Plug Hops: 2 %  
Additional Utilization Used For Pellet Hops: 10 %

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential
SRM				
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44.3	6.75 lbs.	Pilsen (2 Row)-Briess	USA	1.038
2				
50.8	7.75 lbs.	Wheat Malt	America	1.038
2				
4.9	0.75 lbs.	Flaked Oats	America	1.033
2				

Potential represented as SG per pound per gallon.

Hops

Amount Time	Name	Form	Alpha	IBU	Boil
16.00 g. min.	Chinook	Pellet	11.10	12.7	60
20.00 g. min.	-Simcoe [2010]	Pellet	11.90	6.2	10
28.00 g. min.	-Columbus	Whole	12.00	0.0	0

Extras

Amount	Name	Type	Time
24.00 gm	Corriander Seed	Spice	2 Min.(boil)
4.00 gm	Cardamom - Whole Pod	Spice	2 Min.(boil)
6.00 gm	Ginger - Dried	Spice	2 Min.(boil)
0.00 gm	Lemon Zest	Spice	2 Min.(boil)

1 can of Muscat Grape Juice Concentrate from Williams Brewing after wort was cooled

Yeast

White Labs WLP400 Belgian Wit Ale

Mash Schedule

Mash Name: single infusion

Total Grain Lbs: 15.25  
 Total Water Qts: 22.57 - Before Additional Infusions  
 Total Water Gal: 5.64 - Before Additional Infusions

Tun Thermal Mass: 0.00  
 Grain Temp: 75.00 F

Infuse Step Name Ratio	Step Time	Rest Time	Start Temp	Stop Temp	Heat Type	Infuse Temp	Infuse Amount
mash in 1.48	5	45	152	150	Infuse	162	22.57
sparge 3.53	5	30	161	161	Infuse	170	31.31

Total Water Qts: 53.88 - After Additional Infusions  
Total Water Gal: 13.47 - After Additional Infusions  
Total Mash Volume Gal: 14.69 - After Additional Infusions

All temperature measurements are degrees Fahrenheit.  
All infusion amounts are in Quarts.  
All infusion ratios are Quarts/Lbs.