



Brewhogs University Brew Day Recipe Sheet

Name: Mike's Sourdough Witbier **Style:** Belgian Witbier
Volume: 5.5 Gallons **BJCP#** 34C (24A if corander and orange)
Date Brewed: _____ **Brewed by:** _____

Est OG: 1.051 **Measured OG:** _____ **SRM:** 4
Est FG: 1.014 **Measured FG:** _____ **IBU:** 20
Est PB Gravity: _____ **Measured Pre-Boil Gravity:** _____ **Pre-Boil Volume:** _____
Est ABV% 4.90% **Measured ABV%** _____ **Post Boil Volume:** _____

Grain Bill	Percentage	Amount
1. Pilsen LME (Briess)	38.2%	3.3 lbs
2. Bavarian Wheat LME (Briess)	38.2%	3.3 lbs
3. Bavarian Wheat DME (DME)	11.6%	1 lb
4. Flaked Oats	12%	1 lbs 0.5 ounces
5		
6		
7		

Mash Schedule
1. Steep Oats for 30 minutes at 152 degrees F
2
3
4
5

Hop Additions

Name	Time	Alpha Acid Unit	Alpha Acid	Est IBU	Amount
1. Hersbrucker (or any Noble hop)	60	5.64		20	
2					
3					
4					
5					
6					
7					
8					
9					

Additional Additions

Name	Time	Amount
1. Yeast Nutrient		
2		
3		
4		
5		
6		
7		

Yeast

Name: Sourdough Yeast Starter
Cells Needed: 300 Billion cells
Starter Size: 100 grams per 2 L water

Fermentation

Date Pitched: _____ **Temperature:** _____ **Gravity:** _____
Transfer Date: _____ **Transfer Gravity:** _____ **Temperature:** _____
Keg/Bottle Date: _____ **Carb level:** _____
Volume Pack: _____ **Sugar Used:** _____ **Amount Sugar:** _____

Brewday Notes:

Water profile SO4:Cl ~ 1.55

Mash option: Dough in at 90 and raise temp to 152 for the rest

100g sourdough starter (freshly fed) ~100B + 2 liter starter adds ~200B = ~300B cells

Secrets:

1. A handful of flour will help cloudiness but dissolve before adding to the boil.
2. Steep a bag of chamomile while cooling.
3. Racking is important to hold down the lactic sourness
4. Make sure fermentation is complete and drink fresh to avoid geysers or bombs from Brett

If want to use coriander and orange peel, add in 1/2 ounce cracked coriander and 3/4 ounce dried orange peel

Medal Zone

Competition Name	Category #	Score	Place
_____		_____	
_____		_____	
_____		_____	
_____		_____	

Hop Calculations

Alpha Acid Unit (AAU)	Alpha Acid x ounces = AAU
Ounces	Alpha Acid Unit / AA = ounces
Ounces to grams	Ounces x 28.35 = grams