

144 Hvedeøl med hyldeblomst posebryg

Weizen/weissbeer (7 A)

Type: All Grain
Batch Size: 19,00 L
Boil Size: 28,12 L
Boil Time: 60 min
End of Boil Vol: 22,75 L
Final Bottling Vol: 17,49 L
Fermentation: Ale, Two Stage

Date: 04 Jun 2023
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l Batch
Efficiency: 70,00 %
Est Mash Efficiency: 80,5 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
0,10 kg	Rice Hulls (0,0 EBC)	Adjunct	2	1,8 %	0,10 L
2,40 kg	Pilsner Malt (3,0 EBC)	Grain	3	42,9 %	1,56 L
2,10 kg	Wheat Malt, Bel (3,9 EBC)	Grain	4	37,5 %	1,37 L
0,50 kg	Oats, Flaked (2,0 EBC)	Grain	5	8,9 %	0,33 L
0,50 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	6	8,9 %	0,32 L
20,00 g	Hallertauer Mittelfrueh [3,40 %] - Boil 60,0 min	Hop	7	7,8 IBUs	-
20,00 g	Hallertauer Mittelfrueh [3,40 %] - Boil 25,0 min	Hop	8	5,4 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	9	-	-
33,00 g	Hyldeblomst tørret (Boil 10,0 mins)	Other	10	-	-
33,00 g	Hyldeblomst tørret (Boil)	Other	11	-	-
1,0 pkg	Safbrew Wheat (DCL/Fermentis #WB-06) [50,28 ml]	Yeast	12	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,066 SG
Est Final Gravity: 1,019 SG
Estimated Alcohol by Vol: 6,3 %
Bitterness: 13,2 IBUs
Est Color: 7,6 EBC

Measured Original Gravity: 1,054 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,8 %
Calories: 504,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 10,23 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,73
Measured Mash PH: 0,00

Total Grain Weight: 5,60 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 23,00 L of water at 70,6 C	66,0 C	60 min
Mash Step	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 10,23 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 93,59 g
Keg/Bottling Temperature: 21,1 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 93,59 g Table Sugar
Carbonation (from Meas Vol): Bottle

Fermentation: Ale, Two Stage

with 101,69 g Table Sugar

Fermenter:

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand

Havreflager med skaller fra Crisp Malting

Fermentis - Safale WB-06

En gær specielt udvalgt til gæring af hvedeøl. Frembringer aromanoter typiske for hvede øl. Valget af hvede eller Weizen øl fans. Fås i poser 11,5 g

Specielt udvalgt gær til hvedeøl.

Sedimentation: lav.

slutdensitet: høj.

Anbefalet dosis: 5-8 g / 10 l. ved fermentering temperatur på 15-24 ° C.

Der er et elle randet helt galt med sparge beregning i BIAB profil.

Sparge 2,5L

Preboli refrag 1038. +1L vand + 0,5kg Spraymalt.

Ca. 21L i plastspand med grønt låg i garage ved ca. 23 grader.

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