

180 Hvede med hyldeblomst

Weizen/weissbeer (7 A)

Type: All Grain
Batch Size: 24,00 L
Boil Size: 29,54 L
Boil Time: 60 min
End of Boil Vol: 26,04 L
Final Bottling Vol: 22,00 L
Fermentation: Ale, Two Stage

Date: 04 Aug 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewzilla 65L - 46L
 CHILLING
Efficiency: 70,00 %
Est Mash Efficiency: 72,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
8,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
0,10 kg	Rice Hulls (0,0 EBC)	Adjunct	2	2,0 %	0,10 L
2,00 kg	Pilsner Malt (3,0 EBC)	Grain	3	39,2 %	1,30 L
2,00 kg	Wheat (6,0 EBC)	Grain	4	39,2 %	1,30 L
1,00 kg	Sugar, Table (Sucrose) [Boil] (2,0 EBC)	Sugar	5	19,6 %	0,63 L
10,00 g	Huell Melon [7,00 %] - Boil 60,0 min	Hop	6	7,6 IBUs	-
15,00 g	Huell Melon [7,00 %] - Boil 15,0 min	Hop	7	6,5 IBUs	-
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,052 SG
Est Final Gravity: 1,006 SG
Estimated Alcohol by Vol: 6,0 %
Bitterness: 14,0 IBUs
Est Color: 6,8 EBC

Measured Original Gravity: 1,042 SG
Measured Final Gravity: 1,008 SG
Actual Alcohol by Vol: 4,5 %
Calories: 386,5 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 3,65 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,71
Measured Mash PH: 0,00

Total Grain Weight: 5,10 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 30,00 L of water at 70,4 C	68,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 3,65 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: 117,75 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 117,75 g Table Sugar
Carbonation (from Meas Vol): Bottle with 131,13 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand

Tilsættes hjemmelavet hyldeblomstsirup. Der er ca. 1 kg sukker i hyldeblomstsirupen.

Sirup nok ca. 4,5L tilsat frossen ved flameout. Sænkede temperaturen til 82 grader.

Ca. 25L 28 grader varmt i plastspand med grønt låg i ferminatot sat til 18 grader luft.

5/8 morgen: Gær tilsat.

25/8:

Hvid kapsel

6g sukker/L

1 x 9L fad

31 x 0,5L flaske

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