

69 Hvedeøl 2020

Weizen/weissbeer (7 A)

Type: All Grain
Batch Size: 32,00 L
Boil Size: 38,70 L
Boil Time: 60 min
End of Boil Vol: 34,90 L
Final Bottling Vol: 31,00 L
Fermentation: Ale, Single Stage

Date: 07 Apr 2020
Brewer: MortenBryg
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 65,00 %
Est Mash Efficiency: 68,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amnt	Name	Type	#	%/IBU	Volume
12,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
0,50 kg	Rice Hulls (0,0 EBC)	Adjunct	2	5,4 %	0,50 L
4,40 kg	CHÂTEAU WHEAT BLANC (4,5 EBC)	Grain	3	47,3 %	2,87 L
4,40 kg	Viking Pilsner Malt (4,0 EBC)	Grain	4	47,3 %	2,87 L
42,00 g	Hallertauer Mittelfrueh [3,70 %] - Boil 60,0 min	Hop	5	11,8 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	6	-	-
2,0 pkg	Bavarian Wheat 11 (Gozdawa #)	Yeast	7	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,056 SG
Est Final Gravity: 1,018 SG
Estimated Alcohol by Vol: 5,1 %
Bitterness: 11,8 IBUs
Est Color: 8,6 EBC

Measured Original Gravity: 1,050 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,3 %
Calories: 465,5 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body,
No Mash Out
Sparge Water: 15,51 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,71
Measured Mash PH: 0,00

Total Grain Weight: 9,30 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 32,50 L of water at 71,4 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	10 min

Sparge: Fly sparge with 15,51 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: 245,18 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 3,0
Carbonation Est: Bottle with 245,18 g
Table Sugar
Carbonation (from Meas Vol): Bottle
with 264,95 g Table Sugar
Age for: 0,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 24L

Bavarian Wheat 11 20-32°C 20-26°C, banana aroma above 24°C max. 75% Low max. 7,7%

Gærres ved 26 grader.

Start boil:

40L

SG 1043

22-23L i stor spand, 12L i lille spand begge i gærskab ved 23 grader luft temperatur.

Cold Crash 2 dage før flaskning.

9L i fad

24,5L i ½L flasker

Karboneret med g sukker/L

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