

# 81 Champagne ale

Weizen/weissbeer (7 A)

**Type:** All Grain  
**Batch Size:** 30,00 L  
**Boil Size:** 36,61 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 32,81 L  
**Final Bottling Vol:** 29,00 L  
**Fermentation:** Ale, Two Stage

**Date:** 01 Nov 2020  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Danbrygger 43 bud  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 73,5 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
0,50 kg	Rice Hulls (0,0 EBC)	Adjunct	2	5,9 %	0,50 L
4,00 kg	Pilsner (4,5 EBC)	Grain	3	47,1 %	2,61 L
4,00 kg	Wheat (6,0 EBC)	Grain	4	47,1 %	2,61 L
10,00 g	Huell Melon [6,20 %] - Boil 60,0 min	Hop	5	5,0 IBUs	-
30,00 g	Huell Melon [6,20 %] - Boil 15,0 min	Hop	6	7,4 IBUs	-
40,00 g	Huell Melon [6,20 %] - Boil 3,0 min	Hop	7	2,5 IBUs	-
1,00 Items	Protafloc (Boil 2,0 mins)	Fining	8	-	-
50,00 g	Huell Melon [6,20 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	9	2,3 IBUs	-
3,0 pkg	Lalvin EC-1118 (Lallemand - Lalvin #EC-1118) [23,66...	Yeast	10	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,058 SG  
**Est Final Gravity:** 1,011 SG  
**Estimated Alcohol by Vol:** 6,2 %  
**Bitterness:** 17,1 IBUs  
**Est Color:** 9,6 EBC

**Measured Original Gravity:** 1,052 SG  
**Measured Final Gravity:** 1,012 SG  
**Actual Alcohol by Vol:** 5,3 %  
**Calories:** 487,4 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body,  
 No Mash Out  
**Sparge Water:** 10,12 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5,70  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 8,50 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 35,00 L of water at 69,6 C	65,0 C	60 min

**Sparge:** Fly sparge with 10,12 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:** 155,21 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO<sub>2</sub>:** 2,3  
**Carbonation Est:** Bottle with 155,21 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 149,86 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 21,0 C

## Notes

50% RO vand 23L

Desirable fermentation temperature: 10-30°C.

Alcohol tolerance 18% v/v \*subject to fermentation conditions.

Gærring ved Stue temperatur

Deles i to. Den ene del får hindbær. 1,5 kg bær/10 L urt.

I fyrrum ved ca. 18 grader.

4/11 tilsat 2,3 kg. hindbær, der har været varmet op til 63 grader i 10 minutter, i den store spand

25/11:

Hindbær udgaven:

FG1012

154g rørsukker/18L = 8.5g/L

9L i fad

18 x 0,5L flasker = 9L

Udgaven uden hindbær:

FG1014

7g rørsukker/L

10 x 0,5L flasker = 10L

*Created with BeerSmith*