

AnOtter Buckweissbier - 5%

Weissbier

Author: The Thirsty Otter

Type: All Grain

IBU : 12 (Tinseth)
BU/GU : 0.26
Colour : 9 EBC
Carbonation : 3 CO2-vol

Pre-Boil Gravity : 1.034
Original Gravity : 1.044
Final Gravity : 1.006

Fermentables (1.28 kg)

675 g - Flaked Torrified Buckwheat 5.9 EBC (5...
^ Get 'Er Brewed (IE) GEB3383
600 g - Maris Otter 5.5 EBC (47.1%)
^ The Malt Miller (UK) MAL-00-038

Hops (10 g)

45 min - 10 g - Hallertauer Hersbrucker - 2.5...
^ The Malt Miller (UK) HOP-06-010

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.2 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.2 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.9 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis Safbrew Wheat WB-06
^ The Malt Miller (UK) YEA-02-030

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.82 L
Sparge Water : 5.28 L
Boil Time : 60 min
Total Water : 9.1 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
72.1 °C - Strike Temp
66 °C - 60 min - Temperature
75 °C - 10 min - Mash Out

Fermentation Profile

Ale
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 17 Mg 4 Na 33 Cl 50 SO 25 HCO 40

SO/Cl ratio: 0.5
Mash pH: 5.38
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 5,0 %, IBU = 12.