

AnOtter Dunkles Weissbier - 5.1%

Dunkles Weissbier

Author: The Thirsty Otter

Type: All Grain

IBU : 12 (Tinseth)
BU/GU : 0.23
Colour : 36 EBC
Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.053
Final Gravity : 1.014

Fermentables (1.27 kg)

500 g - Wheat Malt 5.5 EBC (39.5%)
^ Lot # 20210909
^ Brouwmaatje (NL) 051.125.3
275 g - Swaen Vienna 12 EBC (21.7%)
^ Brouwmaatje (NL) BM-SWAENVIENNA
200 g - CaraWheat 120 EBC (15.8%)
^ The Malt Miller (UK) MAL-01-001
200 g - Chateau Munich Light 13 EBC (15.8%)
50 g - Melanoidin Malt 70 EBC (4%)
^ The Malt Miller (UK) MAL-00-025
40 g - Chocolate 800 EBC (3.2%)
^ Brouwmaatje (NL) BM-BL.051.026.3
40 g - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (12 g)

30 min - 7 g - Saaz - 3.6% (9 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
10 min - 5 g - Saaz - 3.6% (3 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.38 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.67 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.96 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.97 g - Gypsum (CaSO4)
^ Brouwmaatje (NL)
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 3.82 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 5.73 l - NL Spa Reine Flat Mineral W...
^ AH (NL)
60 min - Boil - 0.18 g - Lipohop K
^ Lot # LPK110
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 1 items - Wort Chiller
^ Brouwstore (NL) 057.020.20
Bottling - 15 items - 33 cl Steinie bottle (s...

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.21 L
Post-Boil Vol : 5.96 L

Mash Water : 3.8 L
Sparge Water : 5.74 L
Boil Time : 75 min
Total Water : 9.54 L



36 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
19 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
19 °C - 45 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 58 Mg 12 Na 50 Cl 100 SO 100 HCO 68

SO/Cl ratio: 1
Mash pH: 5.39
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:

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Recipe Notes

Pitch 4 grams yeast.