

Marvin - HHG2 the Galaxy and beyond - 5%

American Wheat Beer
Author: The Thirsty Otter

Type: All Grain

IBU : 22 (Tinseth)
BU/GU : 0.46
Colour : 9 EBC
Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.034
Original Gravity : 1.045
Total Gravity : 1.047
Final Gravity : 1.009

Fermentables (1.11 kg)
675 g - Pale Ale Malt 8.5 EBC (61.1%)
^ Brouwmaatje (NL)
375 g - Wheat Malt 5.5 EBC (33.9%)
^ Brouwmaatje (NL)
55 g - Carapils 4 EBC (5%)
^ Brouwmaatje (NL)
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (39.5 g)
15 min - 4.5 g - Galaxy - 15.7% (18 IBU)
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

Hop Stand
20 min hopstand @ 75 °C
20 min 75 °C - 5 g - Galaxy - 15.7% (3 IBU)
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

Dry Hops
7 days - 10 g - Galaxy - 15.7%
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)
7 days - 10 g - HBC 431 - 15.3%
^ Hopeye (GB) HE-50G-HOPS-HBC431 (50 grams)
7 days - 10 g - Mosaic - 11.6%
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Miscellaneous
Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.52 g - Gypsum (CaSO4)
^ Brouwmaatje (NL)
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 3.31 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 5.63 l - NL Spa Reine Flat Mineral W...
^ AH (NL)
60 min - Boil - 0.15 g - Lipohop K
^ Lot # LPK110

01 Brouwpunt 5L (60min) (rev 4)
Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.32 L
Sparge Water : 5.62 L
Boil Time : 60 min
Total Water : 8.94 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
High fermentability
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile
01 Ale + DR + Conditioning
20 °C - 10 days - Primary
23 °C - 4 days - Diacetyl rest
20 °C - 45 days - Conditioning

Water Profile
NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 55 Mg 15 Na 45 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
Mash pH: 5.4
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: