

Erdinger (clone) - 5.5%

Weissbier

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Type: All Grain

IBU : 15 (Tinseth)
BU/GU : 0.32
Colour : 7 EBC
Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.034
Original Gravity : 1.046
Final Gravity : 1.004

Fermentables (1.15 kg)

561 g - German Pilsen 3.4 EBC (48.9%)
510 g - Wheat Malt 4.1 EBC (44.4%)
51 g - Munich Malt 24 EBC (4.4%)
^ The Malt Miller (UK) MAL-00-027
26 g - Acid Malt 5.9 EBC (2.3%)

Hops (4.8 g)

60 min - 2.3 g - Magnum - 10.7% (13 IBU)
^ The Malt Miller (UK) HOP-06-009
10 min - 2.5 g - Spalter Select - 4.75% (2 IBU)

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.52 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.21 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Crossmyloof Gretel

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

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

Mash Water : 3.44 L
Sparge Water : 5.99 L
Boil Time : 75 min
Total Water : 9.43 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
24 °C - 7 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 17 Mg 4 Na 34 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: