Brewfather
www.brewfather.app

Old Speckled Heifer - 4.6%

Weissbier
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Type: All Grain

IBU	: 15 (Tinseth)
BU/GU	: 0.31
Colour	: 19 EBC
Carbonation	: 2.9 CO2-vol

Pre-Boil Gravity	: 1.037
Original Gravity	: 1.050
Final Gravity	: 1.015

Fermentables (1.36 kg)
730 g - BEST Wheat Malt Dark 18 EBC (53.8%)
609 g - Floor-Malted Bohemian Dark Malt 16 EB...
17 g - Acidulated Malt 5 EBC (1.3%)
^ The Malt Miller (UK) MAL-00-011

Hops (5.2 g)
First Wort 70 - 5.2 g - Hallertau Hersbrucker...
^ Brouwmaatje (NL) BM-BL.053.133.5O/100
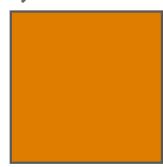
Miscellaneous
Mash - 0.02 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.85 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.01 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.48 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.48 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0.3 pkg - Lallemand (LalBrew) Munich
^ The Malt Miller (UK) YEA-02-018

01 Brouwpunt 5L (70min) (rev 4)
Batch Size	: 5.6 L
Boil Size	: 8.06 L
Post-Boil Vol	: 5.96 L

Mash Water	: 4.07 L
Sparge Water	: 5.41 L
Boil Time	: 70 min
Total Water	: 9.48 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

19 EBC

Mash Profile
01 One Step Mash (120 min)
71 °C - Strike Temp
65 °C - 120 min - Temperature

Fermentation Profile
01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 40 Mg 7 Na 4 Cl 47 SO 52 HCO 18

SO/Cl ratio: 1.1
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:

Recipe Notes

Target: IBU = 15, OG = 1.050.