

Weiss! - 4.7%

Weissbier  
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Type: All Grain

IBU : 6 (Tinseth)  
BU/GU : 0.11  
Colour : 9 EBC  
Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.038  
Original Gravity : 1.049  
Final Gravity : 1.013

Fermentables (1.2 kg)  
613 g - Wheat Malt 3.9 EBC (51%)  
562 g - Pale Malt 6.5 EBC (46.7%)  
28 g - Munich Malt I 15 EBC (2.3%)  
^ Brouwmaatje (NL) 051.305.1/1kg

Hops (3.3 g)  
60 min - 3.3 g - Hallertauer Mittelfrueh - 3....

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 ml - Phosphoric Acid 75 % 85%  
^ Lot # /L20003612  
^ Brouwstore (NL) 055.054.1

Yeast  
0.3 pkg - Mangrove Jack's Bavarian Wheat Yeas...  
^ The Malt Miller (UK) YEA-02-005

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.61 L  
Sparge Water : 5.42 L  
Boil Time : 60 min  
Total Water : 9.03 L



9 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
Protein rest plus beta- and alpha- amylase re...  
54 °C - Strike Temp  
50 °C - 15 min - Temperature  
63 °C - 30 min - Temperature  
70 °C - 30 min - Temperature

Fermentation Profile  
20 Lager (Standard)  
12 °C - 14 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: