

Niagara Wheat Beer - 7.4%

Weizenbock

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 25 (Tinseth)
 BU/GU : 0.38
 Colour : 21 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.044
 Original Gravity : 1.066
 Final Gravity : 1.010

Fermentables (1.58 kg)

745 g - Hook Head Irish Pale Malt 5 EBC (47.1%)
 596 g - Wheat Malt 4.1 EBC (37.7%)
 92 g - 10 min - Boil - Maple Syrup 69 EBC (5.8%)
 75 g - 10 min - Boil - Golden Syrup 10 EBC (4...
 ^ Lot # P 2 313088 (06.03.2023)
 ^ Tesco, Hull
 37 g - Acid Malt 5.9 EBC (2.3%)
 37 g - Medium Crystal 240 265 EBC (2.3%)

Hops (17.4 g)

45 min - 8.7 g - Willamette (Whole) - 5% (17...
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter
 15 min - 8.7 g - Willamette (Whole) - 5% (9 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.18 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.08 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.16 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.7 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.69 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Crossmyloof Kristallweizen

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

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.25 L
 Sparge Water : 4.99 L
 Boil Time : 60 min
 Total Water : 9.24 L



21 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 25 °C - 10 days - Primary
 28 °C - 4 days - Diacetyl rest
 25 °C - 14 days - Carbonation
 25 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 49 Mg 9 Na 15 Cl 63 SO 75 HCO 31

SO/Cl ratio: 1.2

Mash pH: 5.37

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: