

Marvin - HHG2 the Galaxy and beyond v2 - 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 - Mosaic - 11.6%  
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)  
7 days - 10 g - Sabro (HBC 438) (T90) - 14.8%  
^ Lot # 694-201130-111430-176081-HOP-05-024-R...  
^ The Malt Miller (UK) HOP-05-024

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

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: