

Lille Holmgård Håndbryg - Jønnes Favorit (clone) - 5.5%

Weissbier

Author: The Thirsty Otter

Type: All Grain

IBU : 11 (Tinseth)
BU/GU : 0.23
Colour : 9 EBC
Carbonation : 3 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.049
Final Gravity : 1.007

Fermentables (1.23 kg)

650 g - Wheat Malt 5.5 EBC (53.1%)
^ Lot # 20210909
^ Brouwmaatje (NL) 051.125.3
400 g - Chateau Pilsen 2-Row 3.5 EBC (32.7%)
^ Lot # 20220915
^ Brouwmaatje (NL) BM-BL.051.002.4
125 g - Wheat Flaked 3.2 EBC (10.2%)
50 g - Amber Malt 41 EBC (4.1%)
^ Lot # 5425000394792
^ Brouwmaatje (NL) 051.035.4

Hops (3 g)

60 min - 2 g - Magnum - 10.7% (11 IBU)
^ The Malt Miller (UK) HOP-06-009

Hop Stand

10 min hopstand @ 80 °C
10 min - 1 g - Citra - 13.8% (1 IBU)
^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.02 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.76 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.01 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.46 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.46 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Fermentis Safbrew Wheat WB-06
^ The Malt Miller (UK) YEA-02-030

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

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

Mash Water : 3.68 L
Sparge Water : 5.38 L
Boil Time : 60 min
Total Water : 9.06 L



9 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
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 19

SO/Cl ratio: 1.1
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:

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Recipe Notes

Target: ABV = 5.5 %, IBU = 11.

First attempt to reverse engineer.