

Erdinger (clone) v2 - 5.1%

Weissbier

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Type: All Grain

IBU : 16 (Tinseth)
BU/GU : 0.3
Colour : 8 EBC
Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.053
Final Gravity : 1.014

Fermentables (1.31 kg)

695 g - German Pilsen 3.4 EBC (53.1%)
535 g - Wheat Malt 4.1 EBC (40.8%)
53 g - Light Munich Malt 22 EBC (4.1%)
27 g - Acid Malt 5.9 EBC (2.1%)

Hops (5.3 g)

60 min - 2.4 g - Magnum - 10.7% (12 IBU)
^ The Malt Miller (UK) HOP-06-009
15 min - 2.9 g - East Kent Goldings - 5.4% (4...
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.21 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 - 1.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

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 : 3.93 L
Sparge Water : 5.21 L
Boil Time : 60 min
Total Water : 9.14 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °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 17 Mg 4 Na 34 Cl 50 SO 25 HCO 40

SO/Cl ratio: 0.5
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: OG = 1.056 .