

## Fat Head's - Goggle Fogger - 5.8%

### Weissbier

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Type: All Grain

IBU : 12 (Tinseth)  
BU/GU : 0.23  
Colour : 12 EBC  
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.036  
Original Gravity : 1.052  
Final Gravity : 1.008

### Fermentables (1.31 kg)

709 g - Wheat Malt 4 EBC (54.3%)  
^ Get 'er Brewed (NI) GEB0809  
443 g - Pale Malt 2-Row 5.9 EBC (33.9%)  
92 g - Munich Malt 17.7 EBC (7%)  
38 g - Carawheat 98.5 EBC (2.9%)  
25 g - Acid Malt 5.9 EBC (1.9%)

### Hops (26.9 g)

80 min - 1.8 g - Sterling - 6.5% (6 IBU)  
2 min - 25.1 g - Sterling - 6.5% (6 IBU)

### Miscellaneous

Mash - 0.02 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.95 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.01 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.51 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.51 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.6 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Fermentis SafAle W-68

### 01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.92 L  
Sparge Water : 6.11 L  
Boil Time : 90 min  
Total Water : 10.03 L



12 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

0All the Bases Step-Mash Program (75 min)  
48.3 °C - Strike Temp  
45 °C - 10 min - Temperature  
50 °C - 15 min - Temperature  
62 °C - 35 min - Temperature  
68 °C - 5 min - Temperature  
77 °C - 10 min - Mash out

### Fermentation Profile

20 Lager (Standard)  
17 °C - 1 days - Primary  
20 °C - 7 days - Primary  
-1 °C - 14 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 18

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:

### Recipe Notes

Target: ABV = 5.4 %, IBU = 12, OG = 1.052, FG = 1.011.

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## Recipe Notes

SafAle W-68, White Labs WLP300 Hefeweizen Ale, or Wyeast 3068 Weiherstephan Weizen, or your preferred blend of hefeweizen yeasts.

Pitch yeast @ 17 C.