

11 Ich Weiss Es Nicht - 5.5%

Weissbier

Author: My Plonk Beer

Type: All Grain

IBU : 12 (Tinseth)
Color : 7 EBC
Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.035
Post-Boil Gravity: 1.047
Original Gravity : 1.049
Final Gravity : 1.007

Fermentables (1.18 kg)

700 g - Wheat Malt Light 4 EBC (59.3%)
450 g - Premiere Pilsner Malt 4 EBC (38.1%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (16.9 g)

10 min - 4.3 g - Hallertau Perle - 7% (6 IBU)

Hop Stand

20 min hopstand @ 80 °C
20 min - 12.6 g - Hallertau Perle - 7% (6 IBU)

Miscellaneous

Mash - 0.22 g - Baking Soda (NaHCO3)
Mash - 3.61 ml - Calcium Chloride (CaCl2) 33...
Mash - 0.2 g - Canning Salt (NaCl)
Mash - 0.19 g - Epsom Salt (MgSO4)
Mash - 1 ml - Lactic Acid 80% 80%
10 min - Boil - 1 items - Wort Chiller

Yeast

0.5 pkg - Fermentis Safbrew Wheat WB-06

01 Brouwpunt 5L (60min) (rev 2)

Batch Size : 5.6 L
Boil Size : 7.96 L
Post-Boil V.: 5.96 L

Mash Water : 3.45 L
Sparge Water: 4 L
Boil Time : 60 min
Top-Up Water: 1.73 L
Total Water : 9.18 L

Brewhouse Efficiency: 71.8%
Mash Efficiency : 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary
20 °C - 45 days - Carbonation

Water Profile

Distilled Water (Berliner Weisse)
Ca 47 Mg 2 Na 15 Cl 96 SO 8

SO/Cl ratio: 0.1
Mash pH : 5.48

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).



7 EBC