

37 Ich Weiss Es Nicht v2 - 5.1%

Weissbier

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Type: All Grain

IBU : 13 (Tinseth)
Colour : 6 EBC
Carbonation : 2.9 CO₂-vol

Pre-Boil Gravity : 1.028
Post-Boil Gravity : 1.040
Original Gravity : 1.044
Final Gravity : 1.005

Fermentables (1.04 kg)

700 g - Wheat Malt Light 4 EBC (67.3%)
300 g - Premiere Pilsner Malt 4 EBC (28.9%)
40 g - Bottling - Sugar, Table (Sucrose) 2 EBC...

Hops (26.8 g)

10 min - 6.8 g - Hallertauer Mittelfrueh (T90)...

Hop Stand

20 min hopstand @ 80 °C

20 min - 20 g - Hallertauer Mittelfrueh (T90)...

Miscellaneous

Mash - 0.5 g - Epsom Salt (MgSO₄)
Mash - 1.9 ml - Lactic Acid 80% 80%
Mash - 3 items - pH paper strips 5.2 - 6.8
10 min - Boil - 0.05 g - Lallemand Servomyces
10 min - Boil - 1 item - Wort Chiller
Bottling - 15 items - 33 cl Steine bottle (s...

Yeast

0.5 pkg - Fermentis Safbrew Wheat WB-06

01 Brouwput 5L (90min) (rev 3)

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

Mash Water : 3 L
Sparge Water : 6.74 L

Boil Time : 90 min
Total Water : 9.74 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

07 Hefeweizen (60 min)
48.3 °C - Strike Temp
45 °C - 10 min - Ferulic Acid Rest
50 °C - 15 min - Protein Rest
65 °C - 35 min - Saccharification

Fermentation Profile

Ale

20 °C - 10 days - Primary
20 °C - 45 days - Carbonation

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
Ca 41 Mg 14 Na 67 Cl 71 SO 64

SO/Cl ratio: 0.9
Mash pH 5.4

Measurements

Mash pH

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

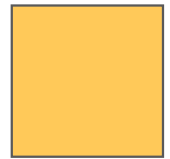
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



6 EBC

Recipe Notes

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