

## 11 Ich Weiss Es Nicht v2 - 5.5%

### Weissbier

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Type: All Grain

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

Pre-Boil Gravity : 1.036  
 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 (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 - 3 items - pH paper strips 5.2 - 6.8  
 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 - 0.05 g - Lallemend Servomyces  
 10 min - Boil - 1 items - Wort Chiller  
 Bottling - 15 items - 33 cl Steinie bottle (s...

### Yeast

0.5 pkg - Fermentis Safbrew Wheat WB-06

### 01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 3.45 L  
 Sparge Water : 4 L

Boil Time : 60 min  
 Top-Up Water : 1.53 L  
 Total Water : 8.98 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 - 10 days - Primary  
 20 °C - 45 days - Carbonation

### Water Profile

Distilled Water (Berliner Weisse)  
 Ca 48 Mg 2 Na 15 Cl 98 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:



7 EBC

### Recipe Notes

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