

## 41 Dunkl es Weissbi er - 5.1%

Dunkl es Weissbi er

Author: The Thirsty Otter

Type: All Grain

IBU : 15 (Tinseth)  
 Colour : 50 EBC  
 Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.037  
 Post-Boil Gravity : 1.051  
 Original Gravity : 1.054  
 Final Gravity : 1.015

Fermentables (1.32 kg)

500 g - Wheat Malt Light 4 EBC (38%)  
 275 g - Vienna Malt 8 EBC (20.9%)  
 200 g - CaraMalt 120 EBC (15.2%)  
 200 g - Munich Malt I 15 EBC (15.2%)  
 50 g - Chocolate Malt 950 EBC (3.8%)  
 50 g - Melanoidin Malt 70 EBC (3.8%)  
 40 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (4.7 g)

60 min - 4.7 g - Hallertau Perle (Whole) - 7%...

Miscellaneous

Mash - 1.25 ml - Calcium Chloride (CaCl2) 33...  
 Mash - 0.55 g - Epsom Salt (MgSO4)  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 Mash - 3 items - pH paper strips 5.2 - 6.8  
 60 min - Boil - 0.18 g - Lipohop K  
 10 min - Boil - 0.06 g - Lallemend Servomyces  
 10 min - Boil - 1 items - Wort Chiller  
 Bottling - 15 items - 33 cl Steinnie bottle (s...

Yeast

0.5 pkg - Lallemend (LalBrew) Munich

01 Brouwput 5L (75min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.21 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.82 L  
 Sparge Water : 5.73 L

Boil Time : 75 min  
 Total Water : 9.55 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (60 min)  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature

Fermentation Profile

Alc  
 20 °C - 14 days - Primary  
 20 °C - 40 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...  
 Ca 57 Mg 15 Na 67 Cl 99 SO 66

SO/Cl ratio: 0.7  
 Mash pH 5.38

Measurements

Mash pH

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

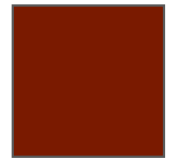
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



50 EBC