

## 11 Ich Weiss Es Nicht - 5.5%

### Weissbier

Author: My Plonk Beer

Type: All Grain

IBU : 13 (Tinseth)  
Color : 7 EBC  
Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.030  
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% (7 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  
Bottling - 15 items - Steinie bottle 33 cl (s...

### Yeast

0.5 pkg - Fermentis Safbrew Wheat WB-06

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

Batch Size : 5.6 L  
Boil Size : 9.16 L  
Post-Boil V.: 5.96 L

Mash Water : 3.45 L  
Sparge Water: 4 L  
Boil Time : 60 min  
HLT Water : 4 L  
Top-Up Water: 2.93 L  
Total Water : 10.38 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 43 Mg 2 Na 14 Cl 88 SO 7

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