

37 Ich Weiss Es Nicht v2 - 5.1%

Weissbier

Author: The Thirsty Otter

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 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 - 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 items - Wort Chiller
 Bottling - 15 items - 33 cl Steinie bottle (s...

Yeast

0.5 pkg - Fermentis Safbrew Wheat WB-06

01 Brouwpunt 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%



6 EBC

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:

Recipe Notes

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