

## 40 Hefeweissbier - 5%

Weissbier

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Type: All Grain

IBU : 15 (Tinseth)  
Colour : 7 EBC  
Carbonation : 3.9 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.032  
Post-Boil Gravity : 1.046  
Original Gravity : 1.050  
Final Gravity : 1.012

Fermentables (1.2 kg)

670 g - Premiere Pilsner Malt 4 EBC (55.9%)  
370 g - Wheat Malt Light 4 EBC (30.9%)  
100 g - TMM Rolled Wheat Flakes 3 EBC (8.4%)  
58 g - Bottling - Sugar, Table (Sucrose) 2 EBC...

Hops (7 g)

30 min - 3 g - Hallertau Perle (Whole) - 7% (...)  
15 min - 4 g - Hallertau Perle (Whole) - 7% (...)

Miscellaneous

Mash - 0.6 g - Epsom Salt (MgSO<sub>4</sub>)  
Mash - 1.8 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 - Lallemand Servomyces  
10 min - Boil - 1 items - Wort Chiller  
Bottling - 10 items - 50 cl NRW bottle (26 mm...)

Yeast

0.5 pkg - Mangrove Jack's Bavarian Wheat Yeas...

01 Brouwput 5L (90min) (rev 4)

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

Mash Water : 3.42 L  
Sparge Water : 6.45 L

Boil Time : 90 min  
Total Water : 9.87 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

Alc  
18 °C - 10 days - Primary  
18 °C - 10 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...  
Ca 41 Mg 15 Na 67 Cl 71 SO 68

SO/Cl ratio: 1  
Mash pH 5.42

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

Target: ABV = 5.0 % IBU = 15  
Pitch yeast @ 15 C.