

41 Dunkles Weissbier - 5.1%

Dunkles Weissbier

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 - CaraWheat 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 - Lallemund Servomyces
10 min - Boil - 1 items - Wort Chiller
Bottling - 15 items - 33 cl Steinie bottle (s...

Yeast

0.5 pkg - Lallemund (LalBrew) Munich

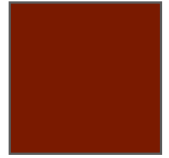
01 Brouwpunt 5L (75min) (rev 4)

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%



50 EBC

Mash Profile

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

Fermentation Profile

Ale
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: