

11 Ich Weiss Es Nicht - 5%

Weissbier

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Type: All Grain

IBU : 13 (Tinseth)
Color : 6 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
Post-Boil Gravity: 1.046
Original Gravity : 1.049
Final Gravity : 1.011

Fermentables (1.08 kg)

650 g - Wheat Malt Pale 3.9 EBC (60.2%)
400 g - Pilsner 3.3 EBC (37%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (15 g)

10 min - 5 g - Hallertau Perle - 7.3% (8 IBU)

Hop Stand

20 min hopstand @ 80 °C
20 min - 10 g - Hallertau Perle - 7.3% (5 IBU)

Miscellaneous

Mash - 0.28 g - Calcium Chloride (CaCl2)

Yeast

0.5 pkg - White Labs Hefeweizen Ale WLP300

01 Brouwpunt 5L

Batch Size : 5 L
Boil Size : 7.55 L
Post-Boil V.: 6.25 L

Mash Water : 3.65 L
Sparge Water: 4.91 L
Boil Time : 60 min
Total Water : 8.56 L

Brewhouse Efficiency: 70%
Mash Efficiency : 84%

Mash Profile

High fermentability
67 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary
20 °C - 45 days - Carbonation

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Mi...
Ca 50 Mg 9 Na 67 Cl 16 SO 44

SO/Cl ratio: 2.8
Mash pH : 6.07

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



6 EBC