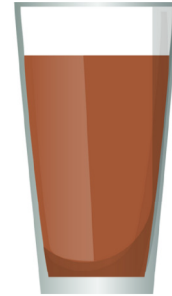


Lote 02 - 02025 -Wheat F

Weizenbock (10 C)

Type: All Grain
Batch Size: 80,00 L
Boil Size: 87,76 L
Boil Time: 43 min
End of Boil Vol: 86,29 L
Final Bottling Vol: 78,49 L
Fermentation: Ale, Two Stage

Date: 26 Mar 2025
Brewer:
Asst Brewer:
Equipment: All Grain -
Standard 5 Gal/19l
Batch - Cooler
Efficiency: 72,00 %
Est Mash Efficiency:



74,6 %

Taste Rating: 30,0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
8,00 kg	CHÂTEAU WHEAT BLANC (TRIGO) 2...	Grain	1	45,0 %	5,22 L
5,00 kg	GoldSwaen©Amber (70,1 EBC)	Grain	2	28,1 %	3,26 L
3,00 kg	Arroz Rice KOK (2,0 EBC)	Grain	3	16,9 %	1,96 L
0,78 kg	CHÂTEAU WHEAT CRYSTAL® 2024 t...	Grain	4	4,4 %	0,51 L
0,50 kg	Abbey será pacote congelado 500gr ! (...)	Grain	5	2,8 %	0,33 L
0,50 kg	Honey Biscuit Será? Pacote congelado...	Grain	6	2,8 %	0,33 L
40,00 g	Vic Secret 2024 [21,10 %] - First Wort 4...	Hop	7	26,7 IBUs	-
70,00 g	HBC 586 2024 [13,00 %] - Boil 25,0 min	Hop	8	20,2 IBUs	-
30,00 g	HBC 586 2024 [13,00 %] - Boil 18,0 min	Hop	9	7,0 IBUs	-
0,94 g	ServoMyces (Boil 5,0 mins)	Other	10	-	-
1,00 mg	CUSTO (Boil)	Other	11	-	-
1,0 pkg	25gr SafAle German Ale 2024 3/3 (DCL...	Yeast	12	-	-
1,0 pkg	FERMO Brew Berry 2024 3/3 (AEB #Be...	Yeast	13	-	-
1,0 pkg	Fermento AEB FermoAle AY4 2024 3/3...	Yeast	14	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,048 SG
Est Final Gravity: 1,007 SG
Estimated Alcohol by Vol: 5,4 %
Bitterness: 53,9 IBUs
Est Color: 29,9 EBC

Measured Original Gravity:
0,000 SG
Measured Final Gravity:
1,018 SG
Actual Alcohol by Vol: -75,3 %
Calories: 179,2 kcal/l

Mash Profile

Mash Name: EnziMe ProFile -
E.P- By Lucas
Sparge Water: 106,51 L

Total Grain Weight: 17,78 kg
Grain Temperature: 66,0 C
Tun Temperature: 78,0 C

Sparge Temperature: 78,0 C
Adjust Temp for Equipment:
TRUE
Est Mash PH: 5,42
Measured Mash PH: 2,80

Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Temp 66	Heat to 66,0 C over 0 min	66,0 C	38 min
84 mASHOUT	Heat to 84,0 C over 28 min	84,0 C	30 min

Sparge: Fly sparge with 106,51 L water at 78,0 C

Mash Notes: This mash profile é com foco nas enzimas dadas na pag. 8 Mostura do livrinho da Agrarária.

Testada nas #13 à #17 ok :)

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 461,66 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with
461,66 g Corn Sugar
Carbonation (from Meas Vol):
Bottle with 501,15 g Corn
Sugar
Age for: 30,00 days

Notes

4gr/l garrafa e barril

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