

# 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

**Measured Original Gravity:**

**Est Final Gravity:** 1,007 SG

0,000 SG

**Estimated Alcohol by Vol:** 5,4

**Measured Final Gravity:**

%

1,018 SG

**Bitterness:** 53,9 IBUs

**Actual Alcohol by Vol:** -75,3

**Est Color:** 29,9 EBC

%

**Calories:** 179,2 kcal/l

## Mash Profile

**Mash Name:** EnziMe ProFile -

**Total Grain Weight:** 17,78 kg

E.P- By Jucas

**Grain Temperature:** 66,0 C

**Sparge Water:** 106,51 L

**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      **Volumes of CO2:** 2,3  
**Pressure/Weight:** 461,66 g      **Carbonation Est:** Bottle with  
**Keg/Bottling Temperature:** 21,1 C      461,66 g Corn Sugar  
**Fermentation:** Ale, Two Stage      **Carbonation (from Meas Vol):**  
**Fermenter:**      Bottle with 501,15 g Corn  
**Storage Temperature:** 18,3 C      Sugar  
**Age for:** 30,00 days

### Notes

4gr/l garrafa e barril

Created with [BeerSmith](#)