

Texelse Bierbrouwerij - Skuumkoppe (clone) - 5.1%

Dunkles Weissbier

Author: The Thirsty Otter

Type: All Grain

IBU : 15 (Tinseth)
 BU/GU : 0.29
 Colour : 41 EBC
 Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.050
 Total Gravity : 1.053
 Final Gravity : 1.014

Fermentables (1.32 kg)

500 g - Wheat Malt Light 4 EBC (38%)
 ^ The Malt Miller (UK)
 275 g - Vienna Malt 6.9 EBC (20.9%)
 200 g - Caramel Wheat Malt 90.5 EBC (15.2%)
 200 g - Munich Malt 17.7 EBC (15.2%)
 50 g - Chocolate Malt 690 EBC (3.8%)
 50 g - Melanoidin 59 EBC (3.8%)
 40 g - Bottling - Sugar, Table (Sucrose) 2 EB...
 ^ Albert Heijn (NL)

Hops (4.7 g)

60 min - 4.7 g - Hallertau Perle (Whole) - 7%...
 ^ Brouwstore (NL)

Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.38 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.67 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.96 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.97 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 60 min - Boil - 0.18 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 0.06 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0

Yeast

0.5 pkg - Lallemand (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



41 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

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

02 NL Spa Reine Flat Mineral Water (www.ah.nl)...
 Ca 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1
 Mash pH: 5.37
 Sparge pH: 6

Measurements

Mash pH:
 Boil Volume:
 Pre-Boil Gravity:
 Post-Boil Kettle Volume:
 Original Gravity:
 Fermenter Top-Up:
 Fermenter Volume:
 Final Gravity:
 Bottling Volume: