

Schuimkop - 5.6%

Dunkles Weissbier

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Type: All Grain

IBU : 17 (Tinseth)
 BU/GU : 0.3
 Colour : 24 EBC
 Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.055
 Final Gravity : 1.012

Fermentables (1.31 kg)

621 g - Pale Ale 6.5 EBC (47.4%)
 312 g - Wheat Malt Pale 3.9 EBC (23.8%)
 186 g - Caramunich II 124 EBC (14.2%)
 129 g - Kristalsuiker null EBC (9.8%)
 63 g - Vienna Malt 6.9 EBC (4.8%)

Hops (8.6 g)

60 min - 4.3 g - Styrian Goldings - 3.4% (7 IBU)
 60 min - 2.5 g - Brewer's Gold (Whole) - 6.4%...
 15 min - 1.3 g - Styrian Goldings - 3.4% (1 IBU)
 15 min - 0.5 g - Brewer's Gold (Whole) - 7% (...)

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.25 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.91 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.92 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Brewferm Top

Cells

13 million cells / ml

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.55 L
 Sparge Water : 5.46 L
 Boil Time : 60 min
 Total Water : 9.01 L



24 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

53, 62, 72, 78. medium body
 57.4 °C - Strike Temp
 53 °C - 5 min - Eiwitruist
 64 °C - 60 min - Beta-amylase
 72 °C - 30 min - Alfa-amylase
 78 °C - 5 min - Uitmaischen

Fermentation Profile

Imported
 18 °C - 0 days - Primary
 18 °C - 25 days - Secondary
 20 °C - 0 days - Tertiary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 59 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1
 Mash pH: 5.4
 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:

Recipe Notes

Vergisting op 18-20 graden
 Vergistingsgraad : 65 - 80%, gemiddeld 75%
 7 gram/10 liter bij 1050 10 gram/10 liter bij 1080

Schuimkop

Recipe Notes

Maakt 8,5 gram/10 liter, maakt 19,5 gram voor 23 liter

Recept ontrafeld uit <https://www.hobbybrouwen.nl/forum/index.php/topic,36506.msg557393.html#msg557393>

De Hop die eerder is gebruikt (Fred) was hallertau hersbrucker in plaats van brewers gold