

## Gingery Wheat Beer - 4.5%

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Type: All Grain

IBU : 29 (Tinseth)  
 BU/GU : 0.64  
 Colour : 12 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031  
 Original Gravity : 1.045  
 Final Gravity : 1.011

### Fermentables (1.13 kg)

488 g - Pale Ale Malt 8.5 EBC (43.2%)  
 ^ Lot # 20210909  
 ^ Brouwmaatje (NL) 051.011.5  
 488 g - Wheat Malt 5.5 EBC (43.2%)  
 ^ Lot # 20210909  
 ^ Brouwmaatje (NL) 051.125.3  
 43 g - Amber Malt 50 EBC (3.8%)  
 ^ The Malt Miller (UK) MAL-02-000  
 37 g - Caramalt 29.5 EBC (3.3%)  
 ^ The Malt Miller (UK) MAL-01-014  
 37 g - Carapils 4 EBC (3.3%)  
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1  
 37 g - Torrified Wheat 3.8 EBC (3.3%)  
 ^ Van Der Kooij Jubbega (NL) 264222

### Hops (11.2 g)

90 min - 11.2 g - Bramling Cross (Whole) - 5%...  
 ^ Lot # 20220903  
 ^ Home grown by The Thirsty Otter

### Miscellaneous

Mash - 1.07 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.86 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 1.06 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.3 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.56 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 45 min - Boil - 48.696 g - Ginger Root

### 01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.66 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.39 L  
 Sparge Water : 6.47 L  
 Boil Time : 90 min  
 Total Water : 9.86 L



12 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (90 min)  
 68.7 °C - Strike Temp  
 63 °C - 90 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 100 Mg 15 Na 75 Cl 131 SO 200

SO/Cl ratio: 1.5

Mash pH: 5.38

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

Target: OG = 1.034

Kristallweizen yeast