

9 EBC

Erdinger - Weissbier (clone) - 5.4%

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

Author: Jon Finch / The Malt Miller

Post-Boil Vol

Type: All Grain

IBU Mash Water : 3.52 L : 13 (Tinseth) BU/GU : 0.28

Colour : 9 EBC Carbonation : 2.4 CO2-vol Total Water : 9.01 L

Pre-Boil Gravity : 1.036 Brewhouse Efficiency: 71.8%

: 1.048 Original Gravity Final Gravity : 1.007

Fermentables (1.17 kg)

596 g - Wheat Malt Light 4 EBC (50.8%) ^ The Malt Miller (UK) MAL-00-005 538 g - Maris Otter 5.5 EBC (45.9%) ^ The Malt Miller (UK) MAL-00-038 39 g - Munich Malt 24 EBC (3.3%) ^ The Malt Miller (UK) MAL-00-027

Hops (10.6 g)

60 min - 10.6 g - Hallertauer Hersbrucker - 2...

^ The Malt Miller (UK) HOP-06-010

Miscellaneous

Mash - 0.51 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 0.55 ml - Calcium Chloride (CaCl2) 33...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.55 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 0.58 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 1.7 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis Safbrew Wheat WB-06

^ The Malt Miller (UK) YEA-02-030

Batch Size : 5.6 L Boil Size : 7.76 L : 5.96 L

Sparge Water : 5.49 L Boil Time : 60 min

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min) 72.1 °C - Strike Temp

66 °C - 60 min - Temperature 75 °C - 10 min - Mash Out

Fermentation Profile

20 °C - 14 days - Primary

Water Profile

Distilled Water (Style - Weizen) Ca 7 Mg 6 Na 40 Cl 50 SO 25

SO/Cl ratio: 0.5 Mash pH: 5.42 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: ABV = 5,3 %, IBU = 13.

https://www.themaltmiller.co.uk/product/hefe-weiss-erdinger-jon-finch/