

Perlenbacher - Hefeweissbier (clone) - 5.1%

Weissbier

Author: The Thirsty Otter

Type: All Grain

IBU : 15 (Tinseth)
 BU/GU : 0.29
 Colour : 7 EBC
 Carbonation : 3.9 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.046
 Total Gravity : 1.051
 Final Gravity : 1.012

Fermentables (1.2 kg)

670 g - Premiere Pilsner Malt 4 EBC (55.9%)
 ^ The Malt Miller (UK) MAL-00-033
 370 g - Wheat Malt Light 4 EBC (30.9%)
 ^ The Malt Miller (UK)
 100 g - TMM Rolled Wheat Flakes 3 EBC (8.4%)
 ^ The Malt Miller (UK) MAL-03-013
 58 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (7 g)

30 min - 3 g - Hallertau Perle (Whole) - 7% (...
 ^ Brouwstore (NL)
 15 min - 4 g - Hallertau Perle (Whole) - 7% (...
 ^ Brouwstore (NL)

Miscellaneous

Mash - 0.32 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.55 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.54 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.22 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.22 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 3 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 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 - 10 items - 50 cl NRW bottle (26 mm...
 ^ Nordrhein-Westfalen

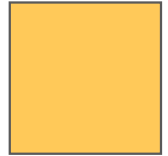
Yeast

0.5 pkg - Mangrove Jack's Bavarian Wheat Yeas...
 ^ The Malt Miller (UK) YEA-02-005

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

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

Mash Water : 3.42 L
 Sparge Water : 6.45 L
 Boil Time : 90 min
 Total Water : 9.87 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

07 Hefeweizen (60 min)
 48.3 °C - Strike Temp
 45 °C - 10 min - Ferulic Acid Rest
 50 °C - 15 min - Protein Rest
 65 °C - 35 min - Saccharification

Fermentation Profile

Ale
 16 °C - 10 days - Primary
 18 °C - 4 days - Primary
 16 °C - 14 days - Carbonation
 15 °C - 42 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 17 Mg 4 Na 33 Cl 50 SO 25

SO/Cl ratio: 0.5

Mash pH: 5.39

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:

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Recipe Notes

Target: ABV = 5.0 %, IBU = 15
Pitch 4 grams of yeast @ 16 C.