

Schneider & Sohn - Weissbier - 5.1%

Weissbier

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Type: All Grain

IBU : 16 (Tinseth)
BU/GU : 0.31
Colour : 7 EBC
Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.051
Final Gravity : 1.012

Fermentables (1.25 kg)

677 g - Wheat Malt 4 EBC (54.2%)
^ Get 'er Brewed (NI) GEB0809
573 g - Pilsner 3.3 EBC (45.8%)

Hops (3.6 g)

50 min - 1.8 g - Herkules - 14.5% (12 IBU)
45 min - 1.8 g - Hallertau - 4.5% (4 IBU)

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.2 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.2 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.9 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

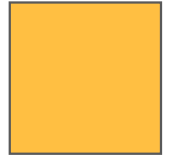
Yeast

0.6 pkg - White Labs Hefeweizen IV Ale WLP380

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

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

Mash Water : 3.75 L
Sparge Water : 5.33 L
Boil Time : 60 min
Total Water : 9.08 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Mash steps template (95 min)
37 °C - Strike Temp
35 °C - 10 min - Phytase
50 °C - 10 min - Glucanase
55 °C - 15 min - Protease
62 °C - 10 min - B-amylase
68 °C - 20 min - A-amylase 1
72 °C - 20 min - A-amylase 2
78 °C - 10 min - Mash out

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 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:

Schneider & Sohn - Weissbier

Recipe Notes

Weissbier Schneider & Sohn

2.41 Kg German Wheat malt (60%)

2.04 Kg German Pilsner Malt (40%)

(Anthus Maltop / Hermann malts)

Step mash

Mash in @ 35c for 10 mins

Raise to 50c for 10 mins

Raise to 55c for 15 mins

Raise to 62c for 10 mins

Raise to 68c for 20 mins

Raise to 72c for 20 mins

Raise to 78c for mash out

Boil for 60 mins

7 g Herkules 50 mins 13 IBU

7 g Hallerau 45 mins 3 IBU

Pitch yeast @ 17c allow to raise to 223c, ferment with Wyeast 3638 / WLP 351

O.G 1.052 / F.G. 1.011 / 5.4% / 16 IBU

Ferment in an open fermentor.

I use WLP 380 though

Pete