

Gravey's Brewery - Weissbier - 4.5%

Weissbier

Author: Gravey's Brewery

Type: All Grain

IBU : 11 (Tinseth)
BU/GU : 0.25
Colour : 6 EBC
Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.034
Original Gravity : 1.044
Final Gravity : 1.010

Fermentables (1.09 kg)

587 g - Pale Wheat Malt 3 EBC (54%)
^ The Malt Miller (UK) MAL-00-047
500 g - Pilsner 3.5 EBC (46%)
^ The Malt Miller (UK) MAL-00-074

Hops (9 g)

60 min - 3 g - Saaz - 3.4% (5 IBU)
^ The Malt Miller (UK) HOP-06-000
30 min - 6 g - Hallertauer Hersbrucker - 2.5%...
^ The Malt Miller (UK) HOP-06-010

Miscellaneous

Mash - 1.9 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Sparge - 1.02 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Wyeast Labs Weiherstephan Weizen 3068

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

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

Mash Water : 3.26 L
Sparge Water : 5.66 L
Boil Time : 60 min
Total Water : 8.92 L



6 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

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

Original recipe by Gareth Ravey