

Vlieteren Bier - Weizen - 5.4%

Weissbier

Author: Vlieteren Bier

Type: All Grain

IBU : 15 (Tinseth)
 BU/GU : 0.29
 Colour : 9 EBC
 Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.049
 Total Gravity : 1.052
 Final Gravity : 1.011

Fermentables (1.21 kg)

732 g - Wheat Malt 5 EBC (60.7%)
 329 g - Swaen Pilsner 3.7 EBC (27.3%)
 91 g - Swaen Vienna 10 EBC (7.5%)
 55 g - Carahell 25.5 EBC (4.6%)
 42 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (10 g)

60 min - 5.5 g - Hallertauer Hersbrucker (Who...
 20 min - 4.5 g - Mount Hood (Whole) - 7.3% (9...

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.5 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.21 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

20.2 billion cells - Wyeast Labs Weihenstepha...

Starter

Step 1: 0.3 L (30 g DME / 36 g LME)
 62 billion yeast cells
 11 million cells / ml

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

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

Mash Water : 3.62 L
 Sparge Water : 5.42 L
 Boil Time : 60 min
 Total Water : 9.04 L



9 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

Vlieteren - 3 steps - Weinig body/Droog
 71 °C - Strike Temp
 65 °C - 60 min - beta-amylase
 72 °C - 10 min - alfa-amylase
 78 °C - 10 min - Stoppen van de enzymprocessen

Fermentation Profile

Ale
 20 °C - 21 days - Primary
 25 °C - 21 days - Secondary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 17 Mg 4 Na 34 Cl 50 SO 25

SO/Cl ratio: 0.5

Mash pH: 5.36

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

A beautiful wheat beer with the typical wheat mouth feel. This beer was previously done with the Danstar munich classic Ale yeast but the Weihenstephan Weizen yeast from wyeast just hits the right spot a little bit better. But this is personal off course.

With a Sulphate Chloride ratio of 1.2 the beer is nicely balanced between malty and hoppy. Adjust this

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ratio when needed.

If you don't want to make a yeast starter just add more wyeast smack packs.

Don't hesitate to check the other beer recipes from Vlieteren Bier.