Great Bavarian Weissbier Project

Weizen/Weissbier (15 A)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 28,05 l
Boil Time: 65 min
End of Boil Vol: 26,00 l
Final Bottling Vol: 20,00 l
Fermentation: Ale, Two Stage

Date: 23 Jul 2015
Brewer: Tor Stefan
Asst Brewer: Atle
Equipment: DERP Brewery Equipment
Efficiency: 72,00 %
Est Mash Efficiency: 90,0 %
Taste Rating: 30,0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2530,00 g	Wheat Malt, Ger (2,0 SRM)	Grain	1	56,1 %
1540,00 g	Pilsner (2 Row) Ger (2,0 SRM)	Grain	2	34,1 %
330,00 g	Munich Malt (9,0 SRM)	Grain	3	7,3 %
90,00 g	Caramunich Malt (56,0 SRM)	Grain	4	2,0 %
22,00 g	Carafa II (412,0 SRM)	Grain	5	0,5 %
17,60 g	Hallertauer [4,60 %] - Boil 60,0 min	Hop	6	8,5 IBUs
11,60 g	Hallertauer Hersbrucker [3,10 %] - Boil 15,0 min	Hop	7	1,9 IBUs
1,0 pkg	Hefeweizen IV Ale (White Labs #WLP380) [35,49 ml]	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 5,4 %
Bitterness: 10,4 IBUs
Est Color: 6,4 SRM

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: BIAB, Light Body
Sparge Water: 0,00 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 4512,00 g
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,40

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 15,81 l of water at 47,2 C	44,0 C	20 min
Saccharification	Add -0,00 l of water at 66,0 C	66,0 C	40 min
Mash Out	Add 12,00 l of water and heat to 75,6 C over 7 min	75,6 C	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a light body beer profile.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 2,07 bar
Keg/Bottling Temperature: 9,0 C
Fermentation: Ale, Two Stage

Volumes of CO2: 3,6
Carbonation Used: Keg with 2,07 bar
Age for: 30,00 days
Storage Temperature: 9,0 C

Notes

Husk
- Sjekke at en får rett mengde vann. Sjekk litermål.
- Husk batteri til vekt. CR2032

Starter
1l @ 12,5*, 113g DME 21 timer før en skal pitche

After infusion, make sure the temp stabilizes at 44* rest there for 20 mins to bring mash pH down and increase clovey character of finished beer. Heat if necessary to maintain temp.
Heat slowly to 65,5* and hold until iodine tests negative (40-60 mins).

Slowly (10 mins) bring up to 76,6* and hold for 5 mins. Do not let the sparge water get over 76,6* and do not let lauter runoff drop below 1.008 to avoid tannin extraction.

Boil:
Boil for 5 minutes to allow for protein coagulation to start and then boil for 1 hour with bittering hops and then with 15 mins remaining (at the 45 minute mark) add aroma hops. Do not add Irish moss or any other clarifying agents. Cool to 12,2*. Rack into open fermentation bucket and aerate significantly.

Ferment/Kegging.
At 12*, pitch yeast from an activator pack, or a small yeast starter and allow to rise to 17* (not above) and hold for primary fermentation. Primary should be complete 72 hours after initial fermentation begins (If healthy vigorous fermentation occurs) Let stand for 7-10 days in primary and then rack into keg/bottle. If kegging, cool to 9* and add forced Co2 at 2bar@9*. Store at 9* for 3 weeks before drinking. Serve at 9* as well. For optimum flavor, let condition for 3-4 weeks. You can drink young, but flavor matures slowly.