

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



Prepare for Brewing

- ☐ Create a yeast starter with 1,00 l of wort
- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 30,81 l

Mash or Steep Grains

Mash 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 %

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

- ☐ If steeping, remove grains, and prepare to boil wort
- ☐ Add water to achieve boil volume of 28,05 l
- ☐ Estimated pre-boil gravity is 1,046 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
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

- ☐ Estimated Post Boil Vol: 26,00 l and Est Post Boil Gravity: 1,051 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 20,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Hefeweizen IV Ale (White Labs #WLP380) [35,49 ml]	Yeast	8	-

- ☐ Measure Actual Original Gravity _____ (Target: 1,051 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 20,00 l)
- ☐ Add water if needed to achieve final volume of 20,00 l

Fermentation

- ☐ 23 Jul 2015 - Primary Fermentation (1,00 days at 12,2 C ending at 17,2 C)
- ☐ 24 Jul 2015 - Secondary Fermentation (10,00 days at 17,2 C ending at 17,2 C)

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1,010 SG)
- ☐ Date Bottled/Kegged: 03 Aug 2015 - Carbonation: Keg with 2,07 bar
- ☐ Age beer for 30,00 days at 9,0 C
- ☐ 02 Sep 2015 - Drink and enjoy!

Notes

Husk

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

Starter

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

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.