

#110 KrystallWeiss

Weizen/Weissbier (15 A)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,33 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Single Stage

Date: 23 Mar 2017
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
20,00 l	R/O-vand	Water	1	-
2,00 kg	DMG Pilsner (4,0 EBC)	Grain	2	48,2 %
2,00 kg	Wheat Malt, Bel (3,9 EBC)	Grain	3	48,2 %
0,15 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	4	3,6 %
5,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	5	9,6 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	6	-
30,00 g	Summer [6,20 %] - Boil 5,0 min	Hop	7	4,5 IBUs
11,00 g	Kamilleblomster (Boil 5,0 mins)	Spice	8	-
1,0 pkg	Kristallweizen (Cross My Loof #)	Yeast	9	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 4,8 %
Bitterness: 14,1 IBUs
Est Color: 6,9 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,006 SG
Actual Alcohol by Vol: 5,2 %
Calories: 421,7 kcal/l

Mash Profile

Mash Name: Decoction Mash, Single
Sparge Water: 10,17 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,72
Measured Mash PH: 5,30

Total Grain Weight: 4,15 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 19,32 l of water at 52,3 C	50,0 C	35 min
Saccharification	Decoct 7,83 l of mash and boil it	67,8 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 10,17 l water at 75,6 C

Mash Notes: Used in some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg

C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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