

#166 Sørup 6.0 Hveden

Weizen/Weissbier (15 A)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 22,83 L
Boil Time: 60 min
End of Boil Vol: 20,83 L
Final Bottling Vol: 18,80 L
Fermentation: Ale, Single Stage

Date: 27 Oct 2022
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 80,00 %
Est Mash Efficiency: 80,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
2,20 kg	Pilsner Fuglsang (4,0 EBC)	Grain	1	59,5 %	1,43 L
1,00 kg	Wheat Malt, Bel (3,9 EBC)	Grain	2	27,0 %	0,65 L
0,25 kg	Cara Hell (25,0 EBC)	Grain	3	6,8 %	0,16 L
0,25 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	4	6,8 %	0,16 L
6,00 g	Target [12,17 %] - Boil 60,0 min	Hop	5	9,2 IBUs	-
30,00 g	Saaz [3,90 %] - Boil 10,0 min	Hop	6	5,9 IBUs	-
1,0 pkg	Kristallweizen (Cross My Loof #)	Yeast	7	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,045 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 4,6 %
Bitterness: 15,2 IBUs
Est Color: 7,9 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,008 SG
Actual Alcohol by Vol: 5,0 %
Calories: 424,4 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Medium Body
Sparge Water: 11,74 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,69
Measured Mash PH: 5,20

Total Grain Weight: 3,70 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 16,00 L of water at 52,4 C	50,0 C	15 min
Saccharification	Heat to 66,7 C over 15 min	66,7 C	30 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 11,74 L water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

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

Volumes of CO2: 2,3
Carbonation Est: Keg with 12,54 PSI
Carbonation (from Meas Vol): Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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