

#70 Hefe Weiss 1

Weizen/Weissbier (15 A)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 24,34 l
Boil Time: 60 min
End of Boil Vol: 21,84 l
Final Bottling Vol: 21,00 l
Fermentation: Ale, Single Stage

Date: 21 Sep 2014
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
0,27 kg	Rice Hulls (0,0 EBC)	Adjunct	1	6,0 %
3,00 kg	Wheat Malt, Pale (Weyermann) (3,9 EBC)	Grain	2	66,4 %
1,00 kg	DMG Pilsner (4,0 EBC)	Grain	3	22,1 %
0,15 kg	Carared (39,4 EBC)	Grain	4	3,3 %
0,10 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	5	2,2 %
10,00 g	Goldings, B.C. [5,00 %] - Boil 60,0 min	Hop	6	6,3 IBUs
30,00 g	Goldings, B.C. [5,00 %] - Boil 10,0 min	Hop	7	6,9 IBUs
1,0 pkg	Bavarian Wheat Yeast (Mangrove Jack's #M20)	Yeast	8	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,052 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 4,7 %
Bitterness: 13,2 IBUs
Est Color: 8,2 EBC

Measured Original Gravity: 1,052 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,5 %
Calories: 484,7 kcal/l

Mash Profile

Mash Name: Decoction Mash, Single
Sparge Water: 10,00 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,52 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 20,86 l of water at 52,3 C	50,0 C	45 min
Saccharification	Decoct 8,47 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 10,00 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: 14,00 days
Storage Temperature: 18,3 C

Notes

50/50 RO- og alm. vand.

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