

#88 Sølvrævenes Weiss

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: 16 Aug 2015
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
0,30 kg	Oat Hulls (0,0 EBC)	Adjunct	1	6,3 %
2,00 kg	DMG Pilsner (4,0 EBC)	Grain	2	42,1 %
1,90 kg	Wheat, Torrified (3,3 EBC)	Grain	3	40,0 %
0,15 kg	Special Roast (98,5 EBC)	Grain	4	3,2 %
0,10 kg	Honey Malt (49,3 EBC)	Grain	5	2,1 %
10,00 g	Hallertau Hersbrucker [3,80 %] - Boil 60,0 min	Hop	6	4,3 IBUs
0,30 kg	Corn Sugar (Dextrose) [Boil for 60 min](0,0 EBC)	Sugar	7	6,3 %
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
30,00 g	Saaz [3,10 %] - Boil 10,0 min	Hop	9	3,8 IBUs
1,0 pkg	Bavarian Wheat Yeast (Mangrove Jack's #M20)	Yeast	10	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 5,3 %
Bitterness: 8,1 IBUs
Est Color: 11,0 EBC

Measured Original Gravity: 1,042 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,2 %
Calories: 389,2 kcal/l

Mash Profile

Mash Name: Decoction Mash, Single
Sparge Water: 10,23 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,75 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 20,57 l of water at 52,3 C	50,0 C	35 min
Saccharification	Decoct 8,34 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 10,23 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

20,5 L RO-Vand
Dårlig brygdag, voldsomt overshoot på temperatur, og tilsat yderligere 4,5L vand i løbet af brygningen.

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