

Wit 25L

Bavarian Weizen (Weissbier)

Type: All Grain

Batch Size (fermenter): 25.00 l

Boil Size: 28.58 l

Boil Time: 60 min

End of Boil Volume: 26.00 l

Final Bottling Volume: 25.00 l

Fermentation: My Aging Profile

Taste Notes:

Date: 02.02.2011

Brewer: MartinsK

Asst Brewer:

Equipment: My Equipment

Brewhouse Efficiency: 80.00 %

Est Mash Efficiency: 80.0 %

Taste Rating(out of 50): 47.0

Ingredients

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Amt	Name	Type	#	%/IBU
2.50 kg	EuroPils (Cargill) (3.5 EBC)	Grain	1	47.2 %
2.50 kg	Wheat, White (Cargill) (5.7 EBC)	Grain	2	47.2 %
0.20 kg	Oats, Flaked (Briess) (2.8 EBC)	Grain	3	3.8 %
0.10 kg	Munich (Cargill) (16.0 EBC)	Grain	4	1.9 %
20.00 g	Hallertauer Hersbrucker [3.50 %] - First Wort 60.0 min	Hop	5	8.1 IBUs
30.00 g	Orange Peel, Sweet (Boil 15.0 mins)	Spice	6	-
15.00 g	Cytra [13.00 %] - Boil 13.0 min	Hop	7	9.1 IBUs
10.00 g	Coriander Seed (Boil 10.0 mins)	Spice	8	-
1.0 pkg	Safbrew WB-06 (Fermentis #WB-06) [50.00 ml]	Yeast	9	-

Beer Profile

Est Original Gravity: 1.053 SG

Est Final Gravity: 1.015 SG

Estimated Alcohol by Vol: 5.0 %

Bitterness: 17.2 IBUs

Est Color: 7.9 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: Temperature Mash, 2 Step, Medium Body

Sparge Water: 20.05 l

Sparge Temperature: 75.6 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 5.30 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 13.83 l of water at 54.0 C	50.0 C	25 min
Saccharification	Heat to 67.0 C over 15 min	67.0 C	60 min
Mash Out	Heat to 75.6 C over 10 min	75.6 C	10 min

Sparge Step: Fly sparge with 20.05 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: Bottle

Pressure/Weight: 141.64 g

Keg/Bottling Temperature: 15.6 C

Fermentation: My Aging Profile

Volumes of CO2: 2.4

Carbonation Used: Bottle with 141.64 g Corn Sugar

Age for: 28.00 days

Storage Temperature: 11.1 C

Notes