

ØLB Nr. 56 Løjm Weizenhülle

Weizen/Weissbier (15 A)

Type: All Grain
Batch Size: 130,00 l
Boil Size: 149,86 l
Boil Time: 90 min
End of Boil Vol: 139,36 l
Final Bottling Vol: 125,00 l
Fermentation: Ale, Two Stage

Date: 12 Apr 2014
Brewer: Alle
Asst Brewer:
Equipment: Blichmann BoilerMaker 55 Gallon (200 l) 65%
Efficiency: 80,00 %
Est Mash Efficiency: 82,5 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 179,40 l
- Mash Water Acid:
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Water Prep

Amt	Name	Type	#	%/IBU
30,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	1	-
11,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	2	-
11,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	3	-
5,00 g	Salt (Mash 60,0 mins)	Water Agent	4	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
12,00 kg	Fuglsang Munich Malt (14,0 EBC)	Grain	5	45,3 %
12,00 kg	Wheat Malt, Ger (3,9 EBC)	Grain	6	45,3 %
2,50 kg	Fuglsang Pilsner (2 Row) DK (3,0 EBC)	Grain	7	9,4 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 73,68 l of water and heat to 65,0 C over 5 min	65,0 C	60 min
Mash Out-Infusion	Add 64,23 l of water at 79,2 C	71,0 C	10 min

- Sparge Water Acid:
- Fly sparge with 41,49 l water at 75,6 C
- Add water to achieve boil volume of 149,86 l
- Estimated pre-boil gravity is 1,046 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
200,00 g	Willamette [5,50 %] - Boil 30,0 min	Hop	8	13,0 IBUs
35,00 g	Klar urt (Boil 15,0 mins)	Fining	9	-
120,00 g	Elderflower (Boil 15,0 mins)	Flavor	10	-
30,00 g	Wyeast Nutrient (Boil 10,0 mins)	Other	11	-

Steeped Hops

Amt	Name	Type	#	%/IBU
100,00 g	Cascade [5,50 %] - Steep/Whirlpool 60,0 min	Hop	12	4,1 IBUs

- Estimated Post Boil Vol: 139,36 l and Est Post Boil Gravity: 1,052 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 130,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
9,0 pkg	Safbrew Wheat (DCL/Fermentis #WB-06) [50,28 ml]	Yeast	13	-

- Measure Actual Original Gravity _____ (Target: 1,052 SG)
- Measure Actual Batch Volume _____ (Target: 130,00 l)
- Add water if needed to achieve final volume of 130,00 l

Fermentation

- 12 Apr 2014 - Primary Fermentation (4,00 days at 20,0 C ending at 20,0 C)
- 16 Apr 2014 - Secondary Fermentation (10,00 days at 19,0 C ending at 19,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,014 SG)
- Date Bottled/Kegged: 26 Apr 2014 - Carbonation: Bottle with 1237,01 g Corn Sugar
- Age beer for 30,00 days at 18,0 C
- 26 May 2014 - Drink and enjoy!

Notes

Note: FWH set at minus 10%.