

ØLB Nr. 65 Løjm Weizenhülle

Weizen/Weissbier (15 A)

Type: All Grain

Batch Size: 220,00 l

Boil Size: 243,83 l

Boil Time: 90 min

End of Boil Vol: 233,33 l

Final Bottling Vol: 200,00 l

Fermentation: Ale, Two Stage

Taste Notes:

Date: 11 Apr 2015

Brewer: Leif, Steen, Nis + Nicolai

Asst Brewer: Nicolai

Equipment: 1a. Blichmann BoilerMaker 55 Gallon (230 l) 100%

Efficiency: 72,00 %

Est Mash Efficiency: 73,3 %

Taste Rating: 30,0



Prepare for Brewing

- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 295,90 l
- ☐ Mash Water Acid:
- ☐

Water Prep

Amt	Name	Type	#	%/IBU
50,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	1	-
16,00 g	Salt (Mash 60,0 mins)	Water Agent	2	-
15,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	3	-
15,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	4	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
25,00 kg	Wheat Malt, Ger (3,9 EBC)	Grain	5	51,0 %
21,00 kg	Fuglsang Pilsner (2 Row) DK (3,0 EBC)	Grain	6	42,9 %
3,00 kg	Caramel/Crystal Malt - 30L (59,1 EBC)	Grain	7	6,1 %

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 130,79 l of water at 55,1 C	50,0 C	30 min
Saccharification	Heat to 66,7 C over 15 min	66,7 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

- ☐ Sparge Water Acid:
- ☐ Fly sparge with 165,11 l water at 75,6 C
- ☐ Add water to achieve boil volume of 243,83 l
- ☐ Estimated pre-boil gravity is 1,046 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
220,00 g	Cascade [5,50 %] - Boil 60,0 min	Hop	8	12,0 IBUs
50,00 g	Klar urt (Boil 15,0 mins)	Fining	9	-
250,00 g	Elderflower (Boil 15,0 mins)	Flavor	10	-
55,00 g	Wyeast Nutrient (Boil 10,0 mins)	Other	11	-

- ☐ Estimated Post Boil Vol: 233,33 l and Est Post Boil Gravity: 1,051 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 220,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
15,2 pkg	Safbrew Wheat (DCL/Fermentis #WB-06) [50,28 ml]	Yeast	12	-

- ☐ Measure Actual Original Gravity _____ (Target: 1,051 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 220,00 l)
- ☐ Add water if needed to achieve final volume of 220,00 l

Fermentation

- ☐ 11 Apr 2015 - Primary Fermentation (4,00 days at 20,0 C ending at 20,0 C)
- ☐ 15 Apr 2015 - Secondary Fermentation (10,00 days at 19,0 C ending at 19,0 C)

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1,015 SG)
- ☐ Date Bottled/Kegged: 25 Apr 2015 - Carbonation: Bottle with 1800,92 g Table Sugar
- ☐ Age beer for 30,00 days at 18,0 C
- ☐ 25 May 2015 - Drink and enjoy!

Notes

Note: FWH set at minus 10%.