

# ØLB Nr. 95 Løjm Weihenstephan

Weizen/Weissbier (15 A)

**Type:** All Grain  
**Batch Size:** 260,00 l  
**Boil Size:** 296,35 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 278,35 l  
**Final Bottling Vol:** 260,00 l  
**Fermentation:** Ale, Two Stage

**Date:** 07 Apr 2018  
**Brewer:** Leif, Per, Mogens, Nicolai og Niels  
**Asst Brewer:** Nicolai  
**Equipment:** 1a2\_Blichmann BoilerMaker 55 Gallon (250 l) 100%  
**Efficiency:** 77,00 %  
**Est Mash Efficiency:** 80,0 %  
**Taste Rating:** 40,0



## Taste Notes:

Prepare for Brewing

- Create a yeast starter with 15,00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 359,44 l
- Mash Water Acid: 33,8 ml Lactic Acid (88%)
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## Water Prep

Amt	Name	Type	#	%/IBU
25,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	1	-
25,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	2	-
17,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	3	-
17,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	4	-
10,00 g	Calcium Chloride (Mash 60,0 mins)	Water Agent	5	-
10,00 g	Calcium Chloride (Mash 60,0 mins)	Water Agent	6	-
5,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	7	-
5,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	8	-
5,00 g	Salt (Mash 60,0 mins)	Water Agent	9	-
5,00 g	Salt (Mash 60,0 mins)	Water Agent	10	-

Mash or Steep Grains

## Mash Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	Oat Hulls (0,0 EBC)	Adjunct	11	5,0 %
30,00 kg	CHÂTEAU WHEAT BLANC (4,5 EBC)	Grain	12	50,0 %
25,00 kg	CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	13	41,7 %
2,00 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	14	3,3 %
60,00 g	Amylase Enzyme (Mash 60,0 mins)	Other	15	-

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 141,00 l of water at 74,2 C	66,7 C	90 min

- Sparge Water Acid: 0,1 ml Lactic Acid (88%)
- Fly sparge with 218,44 l water at 75,6 C
- Add water to achieve boil volume of 296,35 l
- Estimated pre-boil gravity is 1,048 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
150,00 g	Perle [6,00 %] - Boil 60,0 min	Hop	16	7,3 IBUs
150,00 g	Perle [6,00 %] - Boil 30,0 min	Hop	17	5,6 IBUs
10,40 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	18	-

- Estimated Post Boil Vol: 278,35 l and Est Post Boil Gravity: 1,053 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 260,00 l

Pitch Yeast and Measure Gravity and Volume

## Fermentation Ingredients

Amt	Name	Type	#	%/IBU
8,0 pkg	Weihenstephan Weizen (Wyeast Labs #3068) [124,21 ml]	Yeast	19	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,053 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 260,00 l)
- Add water if needed to achieve final volume of 260,00 l

Fermentation

- 07 Apr 2018 - Primary Fermentation (4,00 days at 20,0 C ending at 20,0 C)

## Primary Ingredients

Amt	Name	Type	#	%/IBU
10,00 g	Yeast Nutrient (Primary 15,0 mins)	Other	20	-

- 11 Apr 2018 - Secondary Fermentation (10,00 days at 19,0 C ending at 19,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,012 SG)
- Date Bottled/Kegged: 21 Apr 2018 - Carbonation: Bottle with 2341,20 g Table Sugar
- Age beer for 30,00 days at 18,0 C
- 21 May 2018 - Drink and enjoy!

Notes