

# ØLB Nr. 84 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:** 25 Feb 2017  
**Brewer:** Leif, Per, Mogens, Nicolai og Nis  
**Asst Brewer:** Nicolai  
**Equipment:** 1a2\_Blichmann BoilerMaker 55 Gallon (250 l)  
100%  
**Efficiency:** 80,00 %  
**Est Mash Efficiency:** 83,1 %  
**Taste Rating:** 30,0



## Taste Notes:

Prepare for Brewing

- Create a yeast starter with 15,00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 352,43 l
- Mash Water Acid:
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## Water Prep

Amt	Name	Type	#	%/IBU
50,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	1	-
30,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	2	-
15,00 g	Epsom Salt (MgSO4) (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
3,00 kg	Oat Hulls (0,0 EBC)	Adjunct	5	5,7 %
25,00 kg	CHATEAU PALE ALE (8,5 EBC)	Grain	6	47,2 %
25,00 kg	CHATEAU WHEAT BLANC (4,5 EBC)	Grain	7	47,2 %
100,00 g	Amylase Enzyme (Mash 60,0 mins)	Other	8	-

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 146,10 l of water at 73,2 C	66,7 C	60 min

- Sparge Water Acid:
- Fly sparge with 206,33 l water at 75,6 C
- Add water to achieve boil volume of 296,35 l
- Estimated pre-boil gravity is 1,044 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
200,00 g	Perle [6,00 %] - Boil 60,0 min	Hop	9	10,1 IBUs
60,00 g	Klar urt (Boil 15,0 mins)	Fining	10	-
200,00 g	Perle [6,00 %] - Boil 10,0 min	Hop	11	3,7 IBUs

- Estimated Post Boil Vol: 278,35 l and Est Post Boil Gravity: 1,048 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
7,0 pkg	Weihenstephan Weizen (Wyeast Labs #3068) [124,21 ml]	Yeast	12	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,048 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 260,00 l)
- Add water if needed to achieve final volume of 260,00 l

## Fermentation

- 25 Feb 2017 - 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	13	-

- 01 Mar 2017 - Secondary Fermentation (10,00 days at 19,0 C ending at 19,0 C)

## Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,011 SG)
- Date Bottled/Kegged: 11 Mar 2017 - Carbonation: Bottle with 2341,20 g Table Sugar
- Age beer for 30,00 days at 18,0 C
- 10 Apr 2017 - Drink and enjoy!

Notes