

Hefeweizen

Weizen/Weissbier (15 A)

Type: All Grain
Batch Size: 11.00 gal
Boil Size: 12.68 gal
Boil Time: 60 min
End of Boil Vol: 12.18 gal
Final Bottling Vol: 10.76 gal
Fermentation: 2 week primary, 2 week bottle

Date: 18 Dec 2020
Brewer: Bamford
Asst Brewer:
Equipment: BIABasket
Efficiency: 70.00 %
Est Mash Efficiency: 74.4 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
16.74 gal	R/O Water	Water	1	-	-
5.60 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	2	-	-
5.24 g	Calcium Chloride (Mash)	Water Agent	3	-	-
1.00 ml	Lactic Acid (Mash)	Water Agent	4	-	-
0.31 g	Epsom Salt (MgSO4) (Mash)	Water Agent	5	-	-
0.18 g	Chalk (Mash)	Water Agent	6	-	-
0.17 g	Salt (Mash)	Water Agent	7	-	-
11 lbs 12.3 oz	White Wheat Malt (2.4 SRM)	Grain	8	56.7 %	0.92 gal
7 lbs 13.5 oz	Pilsner Malt (Avangard) (1.7 SRM)	Grain	9	37.8 %	0.61 gal
1 lbs	Wheat, Flaked (1.6 SRM)	Grain	10	4.7 %	0.08 gal
2.4 oz	Chocolate (Briess) (350.0 SRM)	Grain	11	0.7 %	0.01 gal
2.53 g	Gypsum (Calcium Sulfate) (Sparge)	Water Agent	12	-	-
2.37 g	Calcium Chloride (Sparge)	Water Agent	13	-	-
0.14 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	14	-	-
0.08 g	Chalk (Sparge)	Water Agent	15	-	-
0.08 g	Salt (Sparge)	Water Agent	16	-	-
0.79 oz	Hallertau Blanc [8.80 %] - Boil 60.0 min	Hop	17	12.0 IBUs	-
1.0 pkg	Hefeweizen Ale (Omega #OYL-021)	Yeast	18	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.051 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 5.0 %
Bitterness: 12.0 IBUs
Est Color: 6.3 SRM

Measured Original Gravity: 1.052 SG
Measured Final Gravity: 0.000 SG
Actual Alcohol by Vol: 0.0 %
Calories: 0.0 kcal/12oz

Mash Profile

Mash Name: RIMS-HERMS Step Infusion, Hefeweizen
Sparge Water: 4.39 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.63
Measured Mash PH: 5.61

Total Grain Weight: 20 lbs 11.9 oz
Grain Temperature: 65.0 F
Tun Temperature: 164.0 F
Target Mash PH: 5.60
Mash Acid Addition: 0.2 ml (0.0 tbsp)
Lactic Acid (88%)
Sparge Acid Addition: 0.1 ml (0.0 tbsp)
Lactic Acid (88%)

Mash Steps

Name	Description	Step Temperature	Step Time
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Mash In	Add 10.78 gal of water at 115.0 F	111.0 F	0 min
Protein Rest	Add 0.00 gal of water at 122.0 F	122.0 F	15 min
Mash Step	Add 0.00 gal of water at 154.0 F	154.0 F	40 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

Sparge: Fly sparge with 4.39 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time). Uses infusion for first step and direct heat to reach the mash out temp.

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 11.92 oz

Keg/Bottling Temperature: 70.0 F

Fermentation: 2 week primary, 2 week bottle

Fermenter:

Storage Temperature: 70.0 F

Volumes of CO2: 2.9

Carbonation Est: Bottle with 11.92 oz

Corn Sugar

Carbonation (from Meas Vol): Bottle with 11.92 oz Corn Sugar

Age for: 14.00 days

Notes

Yeast starter began 9:15 pm May 25

Created with *BeerSmith*