

Hef2 Heavy

Weizen/Weissbier (15 A)

Type: All Grain

Batch Size: 5.75000 gal

Boil Size: 6.43760 gal

Boil Time: 60 min

End of Boil Vol: 5.93760 gal

Final Bottling Vol: 5.75000 gal

Fermentation: Ale, Two Stage

Date: 03 May 2020

Brewer: DHO

Asst Brewer:

Equipment: My Equipment

Efficiency: 65.00 %

Est Mash Efficiency: 65.0 %

Taste Rating: 0.0



Taste Notes:

Prepare for Brewing

- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 9.57960 gal
- ☐ Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
7 lbs	Wheat Malt, (WEISSHEIMER) (2.1 SRM)	Grain	1	30.7 %
5 lbs 1.6 oz	Munich I (Weyermann) (6.0 SRM)	Grain	2	22.4 %
4 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	3	17.5 %
4 lbs	Pilsner (2.3 SRM)	Grain	4	17.5 %
1 lbs 8.0 oz	Rye Malt (4.7 SRM)	Grain	5	6.6 %

Mash Steps

Name	Description	Step Temperature	Step Time
Acid Rest	Add 30.08 qt of water and heat to 96.0 F ...	96.0 F	15 min
Protein Rest	Heat to 122.0 F over 15 min	122.0 F	35 min
Saccharification	Heat to 148.0 F over 15 min	148.0 F	30 min
Saccharification	Heat to 158.0 F over 15 min	158.0 F	40 min

- ☐ Sparge Water Acid:
- ☐ Fly sparge with 2.00960 gal water at 168.0 F
- ☐ Add water to achieve boil volume of 6.43760 gal
- ☐ Estimated pre-boil gravity is 1.081 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.50 oz	Mosaic (HBC 369) [12.25 %] - Boil 5.0 min	Hop	6	9.1 IBUs
1.00 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	7	2.7 IBUs

- ☐ Estimated Post Boil Vol: 5.93760 gal and Est Post Boil Gravity: 1.098 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
☐ Transfer wort to fermenter
☐ Add water if needed to achieve final volume of 5.75000 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Bavarian Wheat Yeast (Mangrove Jack's...)	Yeast	8	-
1 lbs 3.2 oz	Honey (1.0 SRM)	Sugar	9	5.3 %

- ☐ Measure Actual Original Gravity _____ (Target: 1.098 SG)
☐ Measure Actual Batch Volume _____ (Target: 5.75000 gal)
☐ Add water if needed to achieve final volume of 5.75000 gal

Fermentation

- ☐ 03 May 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
☐ 07 May 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1.031 SG)
☐ Date Bottled/Kegged: 17 May 2020 - Carbonation: Keg with 2.41 oz Corn Sugar
☐ Age beer for 30.00 days at 65.0 F
☐ 16 Jun 2020 - Drink and enjoy!

Notes