

Make that the Cat Weiss(bier)

Weissbier (10 A)

Type: All Grain
Batch Size: 20.00 l
Boil Size: 28.92 l
Boil Time: 90 min
End of Boil Vol: 22.92 l
Final Bottling Vol: 19.00 l
Fermentation: Ale, Single Stage
Taste Notes:

Date: 15 Oct 2017
Brewer: Dutch Courage Brews
Asst Brewer:
Equipment: Bulldog Brewer
Efficiency: 60.00 %
Est Mash Efficiency: 66.0 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
2.40 kg	Pilsner (2 Row) Bel (3.9 EBC)	Grain	1	50.0 %
2.40 kg	Wheat Malt, Bel (3.9 EBC)	Grain	2	50.0 %
25.00 g	Tettnang [3.60 %] - Boil 60.0 min	Hop	3	10.9 IBUs
5.00 g	Tettnang [3.60 %] - Boil 5.0 min	Hop	4	0.4 IBUs
1.0 pkg	Bavarian Wheat (Mangrove Jack's #M20)	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.044 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 4.2 %
Bitterness: 11.3 IBUs
Est Color: 7.1 EBC

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.013 SG
Actual Alcohol by Vol: 4.4 %
Calories: 430.5 kcal/l

Mash Profile

Mash Name: Mash 'n Sparge
Sparge Water: 16.72 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.72
Measured Mash PH: 5.72

Total Grain Weight: 4.80 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Target Mash PH: 5.20
Mash Acid Addition: 95.0 ml
Phosphoric Acid (10%)
Sparge Acid Addition: 0.1 ml

Phosphoric Acid (10%)

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 17.00 l of water at 75.7 C	67.8 C	60 min
Mash Step	Heat to 75.6 C over 10 min	75.6 C	0 min

Sparge: Fly sparge with 16.72 l water at 75.6 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 149.89 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2.8
Carbonation Est: Bottle with 149.89 g
Corn Sugar
Carbonation (from Meas Vol): Bottle
with 3.94 g Corn Sugar
Age for: 30.00 days

Storage Temperature: 18.3 C

Notes