

#21 - Lærkehvede

Weizen/Weissbier (15 A)

Type: All Grain**Batch Size:** 23,00 l**Boil Size:** 27,65 l**Boil Time:** 60 min**End of Boil Vol:** 25,22 l**Final Bottling Vol:** 23,00 l**Fermentation:** Ale, 7d @ 19C + 7d @ 20C**Date:** 26 Apr 2014**Brewer:** Morten Gade Sørensen**Asst Brewer:****Equipment:** 25 ltr. Nimbus - RS270**Efficiency:** 75,00 %**Est Mash Efficiency:** 79,1 %**Taste Rating:** 30,0**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
16,00 l	Rødekro Vandværk	Water	1	-
5,60 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	2	-
450,00 g	Havreskaller (0,0 EBC)	Adjunct	3	8,0 %
2730,00 g	Wheat Malt, Pale (Weyermann) (3,9 EBC)	Grain	4	48,5 %
2400,00 g	Pilsner Malt (Fuglsang) (3,3 EBC)	Grain	5	42,6 %
50,00 g	Oats, Flaked (2,0 EBC)	Grain	6	0,9 %
25,00 g	Tettnang 2012 [4,40 %] - Boil 60,0 min	Hop	7	11,8 IBUs
10,00 g	Irish Moss (Boil 10,0 mins)	Fining	8	-
0,50 tsp	Yeast Nutrient (Boil 10,0 mins)	Other	9	-
100,00 g	Hyldeblomst (Boil 5,0 mins)	Herb	10	-
20,00 g	Tettnang 2012 [4,40 %] - Steep/Whirlpool 5,0 min	Hop	11	0,9 IBUs
1,0 pkg	Hefeweizen IV Ale (White Labs #WLP380) [35,49 ml]	Yeast	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,053 SG**Est Final Gravity:** 1,010 SG**Estimated Alcohol by Vol:** 5,7 %**Bitterness:** 12,7 IBUs**Est Color:** 6,7 EBC**Measured Original Gravity:** 1,050 SG**Measured Final Gravity:** 1,008 SG**Actual Alcohol by Vol:** 5,5 %**Calories:** 462,7 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body, No Mash Out**Sparge Water:** 15,28 l**Sparge Temperature:** 77,0 C**Adjust Temp for Equipment:** FALSE**Total Grain Weight:** 5630,00 g**Grain Temperature:** 22,2 C**Tun Temperature:** 22,2 C**Mash PH:** 5,40

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16,00 l of water at 70,7 C	65,0 C	90 min

Sparge: Fly sparge with 15,28 l water at 77,0 C**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg**Pressure/Weight:** 1,64 bar**Keg/Bottling Temperature:** 5,0 C**Fermentation:** Ale, 7d @ 19C + 7d @ 20C**Volumes of CO2:** 3,5**Carbonation Used:** Keg with 1,64 bar**Age for:** 30,00 days**Storage Temperature:** 18,3 C

Notes

Remove from inventory udført

5,6 ml mælkesyre (0,292/liter) tilsættes 16 liter Rødekro vand for at opnå en mæske pH på 5.4 (ifølge Bru'n Water)

21/04-2014: Gærstarter lavet med 1,3L vand kogt i 10 min. med 130g lys DME. WLP380 tilsat kl. 15.15 og står på magnetomrører ved ca. 23 grader.

26/04-2014: Indmæskning kl. 10.15. Låg på gærspand kl. 15.

14/05-2014: Tappet på cornelius.

Created with BeerSmith