

Hopfenweisse - 8.1%

Weizenbock

Author: EMP Brewery

Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.28
 Color : 18 EBC
 Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.076
 Original Gravity : 1.086
 Final Gravity : 1.024

Fermentables (9.32 kg)

5.39 kg - Wheat Malt, Pale 3.9 EBC (57.8%)
 1.95 kg - Pale Malt 6.5 EBC (20.9%)
 1.27 kg - Munich 10.8 EBC (13.6%)
 370 g - Rice Hulls 0 EBC (4%)
 340 g - Caramunich I 101 EBC (3.7%)

Hops (207 g)

45 min - 49.5 g - Hallertauer Mittelfrueh - 4...
 0 min - 42.4 g - Hallertauer Mittelfrueh - 4....

Hop Stand

15 min hopstand @ 100 °C
 15 min 100 °C - 0.1 g - Hallertauer Mittelfru...

Dry Hops

Day 5 - 115 g - Saphir - 3.9%

Miscellaneous

Mash - 1.438 g - Baking Soda (NaHCO3)
 Mash - 2.875 g - Calcium Chloride (CaCl2)
 Mash - 7.188 g - Canning Salt (NaCl)
 Mash - 5.75 g - Epsom Salt (MgSO4)
 Mash - 1.078 g - Gypsum (CaSO4)
 Mash - 8.625 ml - Lactic Acid 80%

Yeast

2.2 pkg - Lallemmand (LalBrew) Munich Classic

Cells

14 million cells / ml

Grainfather G30

Batch Size : 23 L
 Boil Size : 28 L
 Post-Boil Vol : 25 L

Mash Water : 24 L
 Sparge Water : 11.16 L
 Boil Time : 60 min
 Total Water : 35.16 L

Brewhouse Efficiency: 72%
 Mash Efficiency: 75.1%

Mash Profile

Protein rest plus beta-glucanase rest
 45 °C - 15 min - Temperature
 63 °C - 45 min - Temperature
 72 °C - 30 min - Temperature
 80 °C - 5 min - mash out

Fermentation Profile

Ale
 19 °C - 14 days - Primary
 10 °C - 2 days - Secondary
 4 °C - 5 days - Cold Crash

Water Profile

Harderwijk (Style - Weizenbock)
 Ca 70 Mg 21 Na 114 Cl 201 SO 109

SO/Cl ratio: 0.5

Mash pH: 5.37

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



18 EBC