

544 Dunkelweizen

Dunkles Weissbier (10 B)

Type: All Grain

Batch Size: 11.50 gal

Boil Size: 14.24 gal

Boil Time: 60 min

End of Boil Vol: 12.24 gal

Final Bottling Vol: 10.50 gal

Fermentation: Weizen Ale

Date: 09/24/22

Brewer: Smitty

Asst Brewer:

Equipment: BrewEasy, 10 Gallon

Efficiency: 69.00 %

Est Mash Efficiency: 70.5 %

Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
15.99 gal	RO Water	Water	1	-	-
6.64 g	Baking Soda (Mash)	Water Agent	2	-	-
3.11 g	Epsom Salt (MgSO4) (Mash)	Water Agent	3	-	-
1.31 g	Calcium Chloride (Mash)	Water Agent	4	-	-
1.00 Items	Campden Tablets (Mash)	Water Agent	5	-	-
13.00 lb	White Wheat Malt (2.4 SRM)	Grain	6	57.8 %	1.02 gal
4.00 lb	BEST Munich (BESTMALZ) (7.6 SRM)	Grain	7	17.8 %	0.31 gal
3.00 lb	BEST Munich Dark (BESTMALZ) (14.2 SRM)	Grain	8	13.3 %	0.23 gal
0.75 lb	Caramel Malt - 90L 6-Row (Briess) (90.0 SRM)	Grain	9	3.3 %	0.06 gal
0.75 lb	Special Roast (50.0 SRM)	Grain	10	3.3 %	0.06 gal
0.50 lb	BEST Melanoidin (BESTMALZ) (35.5 SRM)	Grain	11	2.2 %	0.04 gal
0.50 lb	Carafa II (412.0 SRM)	Grain	12	2.2 %	0.04 gal
1.00 lb	Rice Hulls (Mash)	Other	13	-	-
2.50 oz	Hallertauer Hersbrucker [3.20 %] - Boil 60.0 min	Hop	14	13.6 IBUs	-
1.00 tsp	Yeast Nutrient - Wyeast (Boil 10.0 mins)	Other	15	-	-
1.0 pkg	Hefeweizen Ale (White Labs #WLP300) [35.4...	Yeast	16	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.052 SG

Est Final Gravity: 1.012 SG

Estimated Alcohol by Vol: 5.2 %

Bitterness: 13.6 IBUs

Est Color: 17.7 SRM

Measured Original Gravity: 1.051 SG

Measured Final Gravity: 1.012 SG

Actual Alcohol by Vol: 5.1 %

Calories: 170.7 kcal/12oz

Mash Profile

Mash Name: BIAB, Weissbier, Multi-Step

Sparge Water: 0.00 gal

Sparge Temperature: 168.9 F

Adjust Temp for Equipment: TRUE

Est Mash PH: 5.65

Measured Mash PH: 5.67

Total Grain Weight: 22.50 lb

Grain Temperature: 62.0 F

Tun Temperature: 113.0 F

Target Mash PH: 5.40

Mash Acid Addition: None

Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Ferulic Acid Rest	Add 16.01 gal of water at 112.9 F	110.0 F	20 min
Saccharification	Heat to 152.0 F over 20 min	152.0 F	50 min
Mash Out	Heat to 168.0 F over 15 min	168.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a light body beer profile.

Carbonation and Storage

Carbonation Type: Keg

Pressure/Weight: 11.71 PSI

Keg/Bottling Temperature: 35.0 F

Fermentation: Weizen Ale

Fermenter: 2

Storage Temperature: 71.0 F

Volumes of CO2: 2.7

Carbonation Est: Keg with 11.71 PSI

Carbonation (from Meas Vol): Keg with 11.71 PSI

Age for: 7.00 days

Notes

Lot Number: 11998841

Created with *BeerSmith*