

Sick-Hoff

Weizen/Weissbier (15 A)

Type: All Grain
Batch Size: 40,00 l
Boil Size: 49,89 l
Boil Time: 60 min
End of Boil Vol: 45,61 l
Final Bottling Vol: 37,16 l
Fermentation: Ale, Two Stage

Date: 21 Dec 2015
Brewer: Brewtacon Olutions
Asst Brewer:
Equipment: Pot and Cooler (10 Gal/37.8 L) - All Grain
Efficiency: 72,00 %
Est Mash Efficiency: 78,8 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5000,00 g	Pilsner (2 Row) Ger (3,9 EBC)	Grain	1	50,3 %
4750,00 g	Wheat Malt, Bel (3,9 EBC)	Grain	2	47,7 %
200,00 g	Melanoiden Malt (39,4 EBC)	Grain	3	2,0 %
30,00 g	Saaz [2,90 %] - Boil 60,0 min	Hop	4	5,1 IBUs
200,00 g	Amarillo [9,20 %] - Boil 3,0 min	Hop	5	13,3 IBUs
200,00 g	Citra [12,00 %] - Boil 3,0 min	Hop	6	17,4 IBUs
2,0 pkg	Bavarian Weizen Yeast (White Labs #WLP35...)	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,056 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 5,8 %
Bitterness: 35,8 IBUs
Est Color: 8,2 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 33,90 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,71
Measured Mash PH: 5,20

Total Grain Weight: 9950,00 g
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 28,98 l of water at 73,0 C	65,6 C	75 min

Sparge: Fly sparge with 33,90 l water at 75,6 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: Bottle
Pressure/Weight: 218,58 g

Volumes of CO2: 2,3
Carbonation Used: Bottle with 218,58 g Corn Sugar

Keg/Bottling Temperature: 21,1 C

Age for: 30,00 days

Fermentation: Ale, Two Stage

Storage Temperature: 18,3 C

Notes

Soak toasted coconut chips in rum. Add fresh pineapple and coconut chips to secondary.

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