Dunkelweizen 40L

Dunkles Weissbier (10 B)

Type: All Grain
Batch Size: 40,00 l
Boil Size: 49,75 l
Boil Time: 60 min
End of Boil Vol: 43,75 l
Final Bottling Vol: 38,00 l
Fermentation: Ale, Two Stage

Date: 05 Sep 2019
Brewer: Indupropil
Asst Brewer:
Equipment: Indupropil - 49L Pre / 43L Pos / 40L Ferm / 38L Env
Efficiency: 70,00 %
Est Mash Efficiency: 73,5 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4,80 kg	Trigo Claro (3,9 EBC)	Grain	1	50,1 %
1,80 kg	Munich II (Weyermann) (25,0 EBC)	Grain	2	18,8 %
1,80 kg	Pilsen (3,3 EBC)	Grain	3	18,8 %
0,90 kg	Caramunich III (Weyermann) (150,0 EBC)	Grain	4	9,4 %
0,28 kg	Special W Malt (300,0 EBC)	Grain	5	2,9 %
50,00 g	Hallertauer Mittelfrueh [4,20 %] - Boil 60,0 min	Hop	6	13,6 IBUs
2,0 pkg	WB-06 / Munich Classic / M-20 (Fermentis / Lallemand / Mangrov…	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,052 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 4,8 %
Bitterness: 13,6 IBUs
Est Color: 29,6 EBC

Measured Original Gravity: 1,052 SG
Measured Final Gravity: 1,014 SG
Actual Alcohol by Vol: 5,0 %
Calories: 490,1 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Medium Body
Sparge Water: 24,91 l
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,45
Measured Mash PH: 5,20

Total Grain Weight: 9,58 kg
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
Descanso Ácido	Add 34,43 l of water at 46,3 C	44,0 C	10 min
Descanso Protéico	Heat to 52,0 C over 8 min	52,0 C	10 min
Saccharification	Heat to 67,0 C over 15 min	67,0 C	60 min
Mash Out	Heat to 76,0 C over 10 min	76,0 C	10 min

Sparge: Fly sparge with 24,91 l water at 77,0 C

Mash Notes: Infusão com relação água/malte de 3L/kg, arriando em temperatura um pouco mais elevada que o objetivo para compensar a perda de temperatura ocasionada pela inserção dos grãos. Parada Ácida, Parada Protéica, Sacarificação e após há elevação para Mash Out subindo 1ºC por minuto em todas as mudanças de temperaturas necessárias.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 330,29 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 3,0
Carbonation Est: Bottle with 330,29 g Corn Sugar
Carbonation (from Meas Vol): Bottle with 164,51 g Corn Sugar
Age for: 7,00 days
Storage Temperature: 0,0 C

Notes

Fermentação por aproximadamente 4 dias a 18º com subida para 22º no quinto dia permanecendo assim até densidade final esperada de 1.014, ou quando estabilizar.
Após isso, cold crash (redução da temperatura para 0ºC) por 48 horas, e estará pronto para ser envasado, se estiver clarificado.
Carbonatação em no mínimo 2,8 vol CO2.

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