

MrCajuns Hopfen-Weizen

Weizenbock

Type: All Grain

Date: 2012-08-07

Batch Size (fermenter): 32,00 l

Brewer: MrCajun

Boil Size: 37,57 l

Asst Brewer:

Boil Time: 70 min

Equipment: MrCajuns

End of Boil Volume 35,36 l

Brewhouse Efficiency: 82,00 %

Final Bottling Volume: 30,00 l

Est Mash Efficiency 87,6 %

Fermentation: Ale, Two Stage

Taste Rating(out of 50): 30,0

Taste Notes:

Ingredients

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Amt	Name	Type	#	%/IBU
4,04 kg	Pilsner (2 Row) Bel (3,9 EBC)	Grain	1	46,0 %
4,04 kg	Wheat Malt, Bel (3,9 EBC)	Grain	2	46,0 %
0,20 kg	Caramel/Crystal Malt -120L (236,4 EBC)	Grain	3	2,3 %
0,50 kg	Sugar, Table (Sucrose) (2,0 EBC)	Sugar	4	5,7 %
27,42 g	Amarillo Gold [8,50 %] - Boil 60,0 min	Hop	5	13,9 IBUs
27,42 g	Cascade [5,50 %] - Boil 60,0 min	Hop	6	9,0 IBUs
27,42 g	Palisade [7,50 %] - Boil 60,0 min	Hop	7	12,2 IBUs
27,42 g	Willamette [5,50 %] - Boil 60,0 min	Hop	8	9,0 IBUs
41,13 g	Amarillo Gold [8,50 %] - Boil 15,0 min	Hop	9	10,3 IBUs
41,13 g	Cascade [5,50 %] - Boil 15,0 min	Hop	10	6,7 IBUs
41,13 g	Palisade [7,50 %] - Boil 15,0 min	Hop	11	9,1 IBUs
41,13 g	Willamette [5,50 %] - Boil 15,0 min	Hop	12	6,7 IBUs
1,5 pkg	Weihenstephan Weizen (Wyeast Labs #3068) [124,21 ml]	Yeast	13	-
40,00 g	Amarillo Gold [8,50 %] - Dry Hop 5,0 Days	Hop	14	0,0 IBUs
40,00 g	Palisade [7,50 %] - Dry Hop 5,0 Days	Hop	15	0,0 IBUs

Beer Profile

Est Original Gravity: 1,071 SG

Measured Original Gravity: 1,075 SG

Est Final Gravity: 1,011 SG

Measured Final Gravity: 1,010 SG

Estimated Alcohol by Vol: 7,9 %

Actual Alcohol by Vol: 8,6 %

Bitterness: 76,7 IBUs

Calories: 712,9 kcal/l

Est Color: 14,2 EBC

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out

Total Grain Weight: 8,79 kg

Sparge Water: 24,26 l

Grain Temperature: 22,2 C

Sparge Temperature: 75,6 C

Tun Temperature: 22,2 C

Adjust Temp for Equipment: TRUE

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 24,60 l of water at 73,7 C	65,6 C	75 min

Sparge Step: Fly sparge with 24,26 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

Volumes of CO₂: 2,3

Pressure/Weight: 160,56 g

Carbonation Used: Bottle with 160,56 g Table Sugar

Keg/Bottling Temperature: 21,1 C

Age for: 30,00 days

Fermentation: Ale, Two Stage

Storage Temperature: 18,3 C

Notes

Created with [BeerSmith](#)