

Brewing Steps: 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

Final Bottling Volume: 30,00 l

Brewhouse Efficiency: 82,00

Fermentation: Ale, Two Stage

Taste Rating(out of 50): 30,0

Taste Notes:

Prepare for Brewing					
Clean and Prepare Brewing Equipment					
Total Water Needed: 49,28 l					
Mash or Steep Grains					
<u>Mash Ingredients</u>					
Amt	Name	Type	#	% / IBU	
4,20 kg	Pilsner (2 Row) Bel (3,9 EBC)	Grain	1	45,7 %	
4,20 kg	Wheat Malt, Bel (3,9 EBC)	Grain	2	45,7 %	
0,30 kg	Caramel/Crystal Malt -120L (236,4 EBC)	Grain	3	3,3 %	
<u>Mash Steps</u>					
Name	Description	Step Temperature	Step Time		
Mash In	Add 25,69 l of water at 73,7 C	65,6 C	75 min		
Fly sparge with 23,59 l water at 75,6 C					
Boil Wort					
Add water to achieve boil volume of 37,57 l					
Estimated pre-boil gravity is 1,067 SG					
<u>Boil Ingredients</u>					
Amt	Name	Type	#	% / IBU	
0,50 kg	Sugar, Table (Sucrose) (2,0 EBC)	Sugar	4	5,4 %	
28,00 g	Amarillo Gold [8,50 %] - Boil 60,0 min	Hop	5	13,8 IBUs	
28,00 g	Cascade [5,50 %] - Boil 60,0 min	Hop	6	8,9 IBUs	
28,00 g	Palisade [7,50 %] - Boil 60,0 min	Hop	7	12,2 IBUs	
28,00 g	Willamette [5,50 %] - Boil 60,0 min	Hop	8	8,9 IBUs	
42,00 g	Amarillo Gold [8,50 %] - Boil 15,0 min	Hop	9	10,3 IBUs	
42,00 g	Cascade [5,50 %] - Boil 15,0 min	Hop	10	6,6 IBUs	
42,00 g	Palisade [7,50 %] - Boil 15,0 min	Hop	11	9,1 IBUs	
42,00 g	Willamette [5,50 %] - Boil 15,0 min	Hop	12	6,6 IBUs	
Estimated Post Boil Vol: 35,36 l and Est Post Boil Gravity: 1,074 SG					
Cool and Prepare Fermentation					
Cool wort to fermentation temperature					
Transfer wort to fermenter					

	Add water to achieve final volume of 32,00 l				
	<u>Fermentation Ingredients</u>				
	Amt	Name	Type	#	%/IBU
	1,5 pkg	Weihenstephan Weizen (Wyeast Labs #3068) [124,21 ml]	Yeast	13	-
	Measure Actual Original Gravity _____ (Target: 1,074 SG)				
	Measure Actual Batch Volume _____ (Target: 32,00 l)				
	<u>Fermentation</u>				
	2012-08-07 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)				
	2012-08-11 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)				
	Dry Hop and Prepare for Bottling/Kegging				
	<u>Dry Hop/Bottling Ingredients</u>				
	Amt	Name	Type	#	%/IBU
	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
	Measure Final Gravity: _____ (Estimate: 1,012 SG)				
	Date Bottled/Kegged: 2012-08-21 - Carbonation: Bottle with 236,67 g Corn Sugar				
	Age beer for 30,00 days at 18,3 C				
	2012-09-20 - Drink and enjoy!				
	<u>Notes</u>				
	<i>Created with BeerSmith</i>				