

## WEISS - 05 - 5.8%

Author: SK

Type: All Grain

IBU : 34 (Tinseth)  
BU/GU : 0.6  
Color : 4 SRM  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 13.8 °P  
Original Gravity : 14.1 °P  
Final Gravity : 3.3 °P

### Fermentables (9.5 kg)

4.5 kg - Wheat Malt Pale 2 SRM (47.4%)  
4 kg - Pale Malt 3.3 SRM (42.1%)  
1 kg - Carapils/Carafoam 2 SRM (10.5%)

### Hops (100 g)

60 min - 40 g - Mandarina Bavaria - 8.2% (19...  
30 min - 30 g - Mandarina Bavaria - 8.2% (11...  
10 min - 30 g - Mandarina Bavaria - 8.2% (5 IBU)

### Miscellaneous

Mash - 10 ml - Lactic Acid 80%

### Yeast

30 g - LalBrew Munich Classic

### Brew Monk 40L

Batch Size : 40 L  
Boil Size : 45 L  
Post-Boil Vol : 44.27 L

Mash Water : 33.55 L  
Sparge Water : 22 L  
Sparge Water Temp : 76 °C  
Boil Time : 60 min  
Total Water : 55.55 L

Brewhouse Efficiency: 76.2%  
Mash Efficiency: 81%



4 SRM

### Mash Profile

High fermentability plus mash out  
55 °C - 20 min - Mash 1  
65 °C - 50 min - Mash 2  
72 °C - 15 min - Mash 3  
77 °C - 0 min - Mash Out

### Fermentation Profile

Ale  
20 °C - 7 days - Primary  
18 °C - 5 days - Secondary

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: