

A ProMash Recipe Printout

BJCP Style and Style Guidelines

17-A Wheat Beer, Bavarian Weizen

Min OG: 1.040 Max OG: 1.056
 Min IBU: 10 Max IBU: 20
 Min Clr: 2 Max Clr: 9 Color in SRM, Lovibond

Recipe Specifics

Batch Size (L): 40.00 Wort Size (L): 52.00
 Total Grain (kg): 8.40
 Anticipated OG: 1.047 Plato: 11.79
 Anticipated SRM: 3.3
 Anticipated IBU: 10.4
 Brewhouse Efficiency: 75 %
 Wort Boil Time: 60 Minutes

Pre-Boil Amounts

Evaporation Rate: 5.00 % Per Hour
 Pre-Boil Wort Size: 54.74 L
 Pre-Boil Gravity: 1.035 SG 8.71 Plato

Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.
 Final Gravity Calculation Based on Points.
 Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg
 % Yield Type used in Gravity Prediction: Coarse Grind As Is.

Color Formula Used: Morey
 Hop IBU Formula Used: Garetz

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	Color - SRM
47.6%	4.00 kg	Wheat Malt	Germany	79.58	2
47.6%	4.00 kg	Pilsener	Germany	77.50	2
4.8%	0.40 kg	Vienna Malt	America	71.27	4

Potential represented as % Yield, Coarse Grind As Is.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
55.00 g.	Hallertauer Tradition	Whole	3.70	10.2	60 min.
14.00 g.	Hallertau Hersbrucker	Whole	3.00	0.2	15 min.

Extras

Amount	Name	Type	Time
0.35 Oz	Irish Moss	Fining	15 Min.(boil)

Yeast

WYeast 3333 German Wheat

Water Profile

Profile: Munich
 Profile known for:
 Calcium (Ca): 76.0 ppm
 Magnesium (Mg): 18.0 ppm
 Sodium (Na): 1.0 ppm
 Sulfate (SO4): 10.0 ppm
 Chloride (Cl): 2.0 ppm
 biCarbonate (HCO3): 152.0 ppm
 pH: 8.33

Mash Schedule

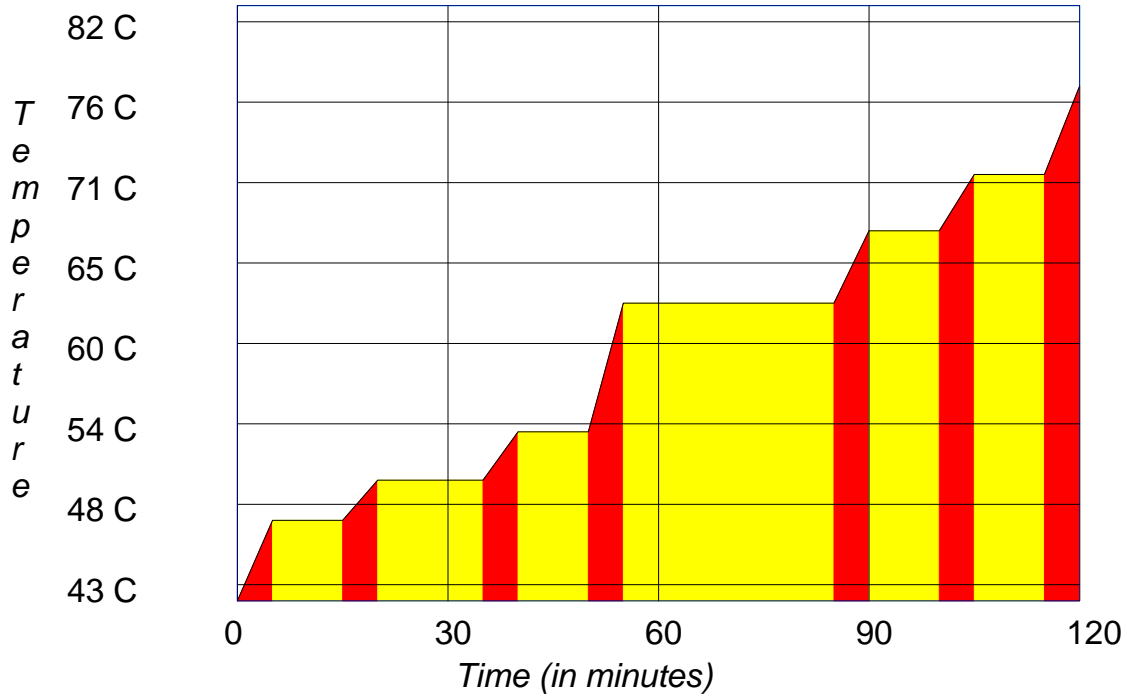
Mash Name: Weiss Giovanni
 Total Grain kg: 8.40
 Total Water Qts: 42.32 - Before Additional Infusions
 Total Water L: 40.05 - Before Additional Infusions
 Tun Thermal Mass: 0.00
 Grain Temp: 20.50 C

<i>Step Name</i>	<i>Step Time</i>	<i>Rest Time</i>	<i>Start Temp</i>	<i>Stop Temp</i>	<i>Heat Type</i>	<i>Infuse Temp</i>	<i>Infuse Amount</i>	<i>Infuse Ratio</i>
Primo step	5	10	48	48	Infuse	50	40.05	4.77
Secondo step	5	15	51	51	Direct	---	----	----
Terzo step	5	10	54	54	Direct	---	----	----
Quarto step	5	30	63	63	Direct	---	----	----
Quinto step	5	10	68	68	Direct	---	----	----
Sesto step	5	10	72	72	Direct	---	----	----
Ultimo step	5	0	78	78	Direct	---	----	----

Total Water Qts: 42.32 - After Additional Infusions
 Total Water L: 40.05 - After Additional Infusions
 Total Mash Volume L: 45.66 - After Additional Infusions

All temperature measurements are degrees Celsius.
 All infusion amounts are in Liters.
 All infusion ratios are Liters/Kilograms.

Weiss Giovanni - ProMash Mash Schedule Chart



- Primo step
- Secondo step
- Terzo step
- Quarto step
- Quinto step
- Sesto step
- Ultimo step