

# Homeroom Heffe 5G

Weissbier (10 A)

**Type:** All Grain  
**Batch Size:** 5.00 gal  
**Boil Size:** 6.53 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.99 gal  
**Final Bottling Vol:** 4.60 gal  
**Fermentation:** Ale, Two Stage

**Date:** 07 Jun 2019  
**Brewer:** Schoolhouse Brewing  
**Asst Brewer:**  
**Equipment:** Pot and Cooler ( 5 Gal/19 L) - All Grain  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 82.8 %  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 2699.65 ml warm water and add optional 135.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.34 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	1	46.2 %	0.47 gal
6 lbs	Wheat - White Malt (Briess) (2.3 SRM)	Grain	2	46.2 %	0.47 gal
1 lbs	Carapils (Briess) (1.5 SRM)	Grain	3	7.7 %	0.08 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16.25 qt of water at 164.1 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.28 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.062 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Spalter Select [4.75 %] - Boil 60.0 min	Hop	4	14.0 IBUs	-
1.00 oz	Spalter Select [4.75 %] - Boil 0.0 min	Hop	5	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.071 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Safbrew Wheat (DCL/Fermentis #WB-06) [50.28 ml]	Yeast	6	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.071 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 07 Jun 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 11 Jun 2019 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.020 SG)
- Date Bottled/Kegged: 21 Jun 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 21 Jul 2019 - Drink and enjoy!

Notes