

WEISSBIER

BJCP 2015: 10A



ALL-GRAIN METHOD (13910)

2.6kg WY Pilsner



SPECIALTY MALTS

2.6kg WY Wheat



VITAL BEER STATS

Batch Volume: 23 litres

Wyeast 3068

WLP300

Boil Volume: 28 litres

MG Premium Wheat

WB-06

Mash time: 60 mins @ 65°C

LalBrew Munich

Boil time: 60 mins



HOPS

30g Hallertau

@

60

(Bittering hops)



OTHER ADDITIONS

Whirlfloc tablet

@ 10 (Boil)



SUGGESTED YEAST

Wyeast 3068 Weihenstephan

WLP300 Hefeweizen Ale

SafAle WB-06

LalBrew Munich

Morgans Premium Wheat Beer

MJ M20 Bavarian Wheat



BREW DAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 65°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.050
Estimated F.G. : 1.011
Estimated ABV : 5.1%

SRM : 3.4
IBUs : 13

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A moderate-strength amber lager with a soft, smooth maltiness and bitterness, yet finishing relatively dry. The malt flavour is clean, bready-rich, and somewhat toasty.

Aroma: Moderately-intense malt aroma, with toasty and malty-rich aromatics. Floral, spicy hop aroma may be light to none.

Appearance: Light reddish amber to copper colour. Bright clarity. Large off-white, persistent head.

Flavour: Soft, elegant malt complexity is in the forefront, with a firm enough hop bitterness to provide a balanced finish. The malt flavour tends towards a rich, toasty character, without significant caramel or roast flavours. Fairly dry, crisp finish, with both rich malt and hop bitterness present in the aftertaste. Floral, spicy hop flavour may be low to none. Clean lager fermentation character.

Mouthfeel: Medium-light to medium body, with a gentle creaminess. Moderate carbonation. Smooth.