

Merica

American Wheat Beer
Recipe by **DOUG WALKER**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
25 L	1.5 L	30 mins	73%	18.85 L	13.47 L
OG (SG)	FG (SG)	IBU	Colour (SRM)	ABV	
1.041	1.009	30.2	3.7	4.21%	

Mash and Sparge volumes calculated using the "Grainfather-G40" profile.

Fermentables

	Amount	Usage	PPG	SRM
Bohemian Pilsner Supplier: Weyermann	2.50 kg (52%)	Mash	38.0	1.8
Wheat Malt - Pale Supplier: Weyermann	1.34 kg (28%)	Mash	37.8	2.4
Wheat, Flaked Supplier: Custom Fermentable	0.60 kg (13%)	Mash	35.6	1.6
Munich II Supplier: Weyermann	0.34 kg (7%)	Mash	37.8	11.4

Mash Steps

	Temp	Time
Mash Step 1- Protien	53 °C	15 min
Mash Step 2- Scarification	67.7 °C	60 min
Mash Out	75 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Magnum, U.S.A (IBU: 11.0)	7.00 g (7%)	Pellet	First Wort	0 min	15.7
Centennial (IBU: 6.8)	9.90 g (10%)	Pellet	Boil	10 min	11.4

Hops	Amount	Type	Usage	Time	AA
Cashmere (IBU: 5.6)	9.40 g (10%)	Pellet	Boil	10 min	9.8
Centennial (IBU: 3.8)	9.80 g (10%)	Pellet	Hop Stand	15 min @ 90 °C	11.4
Cashmere (IBU: 3.1)	9.40 g (10%)	Pellet	Hop Stand	15 min @ 90 °C	9.8
Cashmere (IBU: 0.0)	25.00 g (26%)	Pellet	Dry Hop	3 days	9.8
Centennial (IBU: 0.0)	25.00 g (26%)	Pellet	Dry Hop	3 days	11.4

Yeast	Amount	Attenuation
Lutra Kveiks OYL-071	11 g	78 %

Water Additions	Mash	Sparge
Salt & Acid additions		
Calcium Sulphate (Gypsum)	2 g	
Calcium Chloride	2 g	

Fermentation Steps	Temp	Time
Fermentation Step 1	18 °C	10 days

Notes
