

Allagash Brewing - Allagash White - 4.7%

American Wheat Beer

Author: Allagash Brewing / Craft Beer & Brewing

Type: All Grain

IBU : 17 (Tinseth)
BU/GU : 0.35
Colour : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.048
Final Gravity : 1.012

Fermentables (1.26 kg)

650 g - Pale Malt 2-Row 5.9 EBC (51.6%)
255 g - Red Malted Wheat Malt 6.3 EBC (20.2%)
255 g - Unmalted White Wheat 3.2 EBC (20.2%)
63 g - Oats, Flaked 2.8 EBC (5%)
38 g - Dextrine Malt 5.9 EBC (3%)

Hops (14.9 g)

60 min - 1.6 g - Nugget - 13% (10 IBU)
^ Brouwland (BE) 053.291.1
10 min - 7.1 g - Crystal (T90) - 3.3% (5 IBU)
^ The Malt Miller (UK) HOP-05-044

Hop Stand

15 min hopstand @ 80 °C
15 min - 6.2 g - Saaz - 3.6% (1 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.78 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.2 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.54 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Flameout - 4.126 g - Coriander Seed
^ Brouwmaatje (NL)
Flameout - 2.063 g - Orange Peel, Bitter
^ Brouwpunt (NL)

Yeast

0.5 pkg - Wyeast Labs Forbidden Fruit 3463-PC

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.78 L
Sparge Water : 5.31 L
Boil Time : 60 min
Total Water : 9.09 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature
76 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 55 Mg 15 Na 45 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
Mash pH: 5.39
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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Recipe Notes

Target: ABV = 5.2 %, IBU = 13, OG = 1.049, FG = 1.009.

Yeast: Wyeast 3463 Forbidden Fruit, White Labs WLP400 Belgian Wit Ale, or Imperial B44 Whiteout