

No Rhubarb Wheat Beer - 5.5%

American Wheat Beer

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Type: All Grain

IBU : 22 (Tinseth)
 BU/GU : 0.44
 Colour : 11 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.050
 Final Gravity : 1.008

Fermentables (1.25 kg)

700 g - Wheat Malt 5.5 EBC (56%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.125.3
 500 g - Pale Ale Malt 10 EBC (40%)
 ^ Lot # 542000394730
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1
 25 g - Caramalt 29.5 EBC (2%)
 ^ The Malt Miller (UK) MAL-01-014
 25 g - Torrified Wheat 3.9 EBC (2%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (4.7 g)

60 min - 2.2 g - Pilgrim - 11.5% (12 IBU)
 30 min - 2.5 g - Nelson Sauvin (T90) - 10.7%...
 ^ The Malt Miller (UK) HOP-07-002

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.79 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 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 - 1.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Primary - 15 g - Smoked Cherrywood

Yeast

0.4 pkg - Fermentis Safbrew Wheat WB-06
 ^ The Malt Miller (UK) YEA-02-030

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

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

Mash Water : 3.68 L
 Sparge Water : 5.38 L
 Boil Time : 60 min
 Total Water : 9.06 L



11 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

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

SO/Cl ratio: 2
 Mash pH: 5.37
 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:

Recipe Notes

Target: ABV = 2.88 %, OG = 1.030, FG = 1.008.