

Gooseberry Bramling-X Wheat Beer - 4.1%

American Wheat Beer

Author: The Thirsty Otter

Type: All Grain

IBU : 18 (Tinseth)
 BU/GU : 0.47
 Colour : 11 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.039
 Final Gravity : 1.008

Fermentables (965 g)

500 g - Wheat Malt 5.5 EBC (51.8%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.125.3
 400 g - Pale Ale Malt 10 EBC (41.5%)
 ^ Lot # 542000394730
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1
 30 g - Wheat, Torrified 3.8 EBC (3.1%)
 ^ Van Der Kooij Jubbega (NL) 264222
 20 g - Caramel/Crystal Malt 59 EBC (2.1%)
 15 g - Aroma Malt 142 EBC (1.6%)
 ^ Brouwmaatje (NL) 051.045.3

Hops (10 g)

30 min - 10 g - Bramling Cross (Whole) - 5% (...)

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.5 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 28 g - Gooseberry Conserve
 ^ Wilkin & Sons LTD. Tiptree - Essex - Englan...
 Primary - 28 g - Gooseberry Conserve
 ^ Wilkin & Sons LTD. Tiptree - Essex - Englan...

Yeast

0.3 pkg - Fermentis Safale American US-05
 ^ Lot # 52300 0623 225
 ^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 2.9 L
 Sparge Water : 5.91 L
 Boil Time : 60 min
 Total Water : 8.81 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 46 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
 Mash pH: 5.4
 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

Gooseberry Bramling-X Wheat Beer

Recipe Notes

Original recipe by George@homebrewinguk.com.

Ingredients for ?? L:

1.4 kg Pale ale malt

75 g Dark crystal grain

100 g Aroma grain

1.8 kg Wheat malt

100 g Torrifified wheat

50 g Bramling-X at start of boil

100 g Gooseberry at start of boil

100 g Gooseberry in the fermenter

11 gram Gretel yeast