

Raspberry Wheat Beer - 7.4%

American Wheat Beer

Author: George@homebrewinguk.com

Type: All Grain

IBU : 0 (Tinseth)
 BU/GU : 0
 Colour : 27 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
 Original Gravity : 1.061
 Final Gravity : 1.005

Fermentables (1.5 kg)

732 g - Pale Ale Malt 5.5 EBC (48.8%)
 ^ The Malt Miller (UK) MAL-00-042
 513 g - Wheat Malt 4.1 EBC (34.2%)
 122 g - Dextrin Malt 3 EBC (8.1%)
 73 g - Raspberry Jam 6 EBC (4.9%)
 ^ Asda (UK)
 61 g - Crystal 400 450 EBC (4.1%)

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.76 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 - 1.49 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
 Mash - 0.243 items - Pectine enzyme
 15 min - Boil - 0.243 items - Protafloc

Yeast

0.6 pkg - Crossmyloof Gretel

01 Brouwpunt 5L (45min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.31 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.28 L
 Sparge Water : 4.52 L
 Boil Time : 45 min
 Total Water : 8.8 L



27 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature
 77 °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:

Recipe Notes

Target: OG = 1.056.