

American Wheat Beer - 4.6%

American Wheat Beer
Author: The Thirsty Otter

Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.56
Colour : 7 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.044
Final Gravity : 1.009

Fermentables (1.05 kg)
700 g - Pils 3.5 EBC (66.7%)
^ Brouwmaatje (NL) 051.002.4
350 g - Wheat Malt 5.5 EBC (33.3%)
^ Brouwmaatje (NL)
30 g - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (24.3 g)
60 min - 1.2 g - Galaxy - 15.7% (10 IBU)
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

Hop Stand
15 min hopstand @ 90 °C
15 min 90 °C - 8.1 g - Galaxy - 15.7% (14 IBU)
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

Dry Hops
7 days - 15 g - HBC 431 - 15.3%
^ Hopeye (GB) HE-50G-HOPS-HBC431 (50 grams)

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 - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.17 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.51 g - Gypsum (CaSO4)
^ Brouwmaatje (NL)
Mash - 0.9 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 3.15 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 5.74 l - NL Spa Reine Flat Mineral W...
^ AH (NL)
60 min - Boil - 0.15 g - Lipohop K
^ Lot # LPK110
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 1 items - Wort Chiller
^ Brouwstore (NL) 057.020.20
Bottling - 15 items - 33 cl Steinie bottle (s...
^ Brouwstore (NL) 017.500.0

Yeast

01 Brouwpunt 5L (60min) (rev 4)
Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.15 L
Sparge Water : 5.74 L
Boil Time : 60 min
Total Water : 8.89 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
69.9 °C - Strike Temp
64 °C - 60 min - Temperature

Fermentation Profile
01 Ale + DR + Conditioning
16 °C - 10 days - Primary
20 °C - 4 days - Diacetyl rest
16 °C - 45 days - Conditioning

Water Profile
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: 5.38
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: