

Wheat Beer (20241024) - 6%

American Wheat Beer

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Type: All Grain

IBU : 39 (Tinseth)
BU/GU : 0.79
Colour : 12 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.050
Final Gravity : 1.004

Fermentables (1.23 kg)

560 g - Maris Otter Malt 6 EBC (45.5%)
^ Brouwmaatje (NL) BM-BL.051.513.2/1
373 g - Wheat Malt 4.3 EBC (30.3%)
112 g - Biscuit 50 EBC (9.1%)
^ Brouwmaatje (NL) 051.098.2/1
112 g - Carapils 4 EBC (9.1%)
^ Brouwmaatje (NL) BM-BL.051.307.7/1
56 g - 10 min - Boil - Corn Sugar (Dextrose)...
19 g - Acid Malt 5.9 EBC (1.5%)

Hops (17.4 g)

45 min - 8.7 g - Challenger (T90) - 6.1% (24...
^ The Malt Miller (UK) HOP-04-000
15 min - 8.7 g - Cascade (T90) - 7.5% (15 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100

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 - 0.77 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.19 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.53 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Crossmyloof Gretel

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

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

Mash Water : 3.53 L
Sparge Water : 5.48 L
Boil Time : 60 min
Total Water : 9.01 L



12 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

Fermentation Profile

01 Ale + DR + Conditioning
24 °C - 10 days - Primary
27 °C - 4 days - Diacetyl rest
24 °C - 14 days - Carbonation
24 °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: 5.4
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: