

Blackthorn Wheat Beer - 4.2%

American Wheat Beer  
Author: George@homebrewinguk.com  
Type: All Grain

IBU : 15 (Tinseth)  
BU/GU : 0.36  
Colour : 10 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.029  
Original Gravity : 1.043  
Final Gravity : 1.011

Fermentables (1.07 kg)  
511 g - Wheat Malt 5.5 EBC (47.9%)  
^ Lot # 20210909  
^ Brouwmaatje (NL) 051.125.3  
459 g - Pale Ale Malt 10 EBC (43.1%)  
^ Lot # 20220628  
^ Brouwmaatje (NL) BM-BL.051.613.25/1  
32 g - Amber Malt 49 EBC (3%)  
^ Brouwmaatje (NL) 051.035.4  
32 g - Caramalt 29.5 EBC (3%)  
^ The Malt Miller (UK) MAL-01-014  
32 g - Torrified Wheat 3.8 EBC (3%)  
^ Van Der Kooij Jubbega (NL) 264222

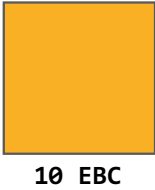
Hops (5.8 g)  
90 min - 5.8 g - Bramling Cross (Whole) - 5%...  
^ Lot # 20220903  
^ Home grown by The Thirsty Otter

Miscellaneous  
Mash - 0.32 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.84 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.84 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.29 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.66 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.8 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
90 min - Boil - 101.818 g - Blackthorn  
Primary - 25.455 g - Blackthorn

Yeast  
0.3 pkg - Crossmyloof Beòir

01 Brouwpunt 5L (90min) (rev 4)  
Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.2 L  
Sparge Water : 6.6 L  
Boil Time : 90 min  
Total Water : 9.8 L



Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
01 One Step Mash (90 min)  
72.1 °C - Strike Temp  
66 °C - 90 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: 5.38  
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:

Recipe Notes

Target: OG = 1.032.