

## 09 American Wheat Beer - 4.7%

### American Wheat Beer

Author: My Plonk Beer

Type: All Grain

IBU : 24 (Tinseth)  
Color : 7 EBC  
Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.028  
Original Gravity : 1.045  
Final Gravity : 1.009

### Fermentables (1.08 kg)

700 g - Premiere Pilsner Malt 4 EBC (64.8%)  
350 g - Wheat Malt Light 4 EBC (32.4%)  
30 g - Sugar, Table (Sucrose) 2 EBC (2.8%)

### Hops (24.3 g)

60 min - 1.2 g - Galaxy (T90) - 13.8% (9 IBU)

### Hop Stand

15 min hopstand @ 90 °C  
15 min 90 °C - 8.1 g - Galaxy (T90) - 13.8% (...)

### Dry Hops

day 5 - 15 g - Galaxy (T90) - 13.8%

### Miscellaneous

Mash - 0.22 g - Baking Soda (NaHCO<sub>3</sub>)  
Mash - 2.41 ml - Calcium Chloride (CaCl<sub>2</sub>) 33...  
Mash - 0.22 g - Canning Salt (NaCl)  
Mash - 0.93 g - Epsom Salt (MgSO<sub>4</sub>)  
Mash - 1 ml - Lactic Acid 80% 80%  
60 min - Boil - 0.15 g - Lipohop K  
10 min - Boil - 1 g - Irish Moss  
10 min - Boil - 0.05 g - Servomyces  
10 min - Boil - 1 items - Wort Chiller  
Bottling - 15 items - Steinie bottle 33 cl (s...

### Yeast

0.5 pkg - Lallemmand (LalBrew) New England

### 01 Brouwpunt 5L (60min) (rev 2)

Batch Size : 5.6 L  
Boil Size : 9.16 L  
Post-Boil V.: 5.96 L

Mash Water : 3.15 L  
Sparge Water: 4 L  
Boil Time : 60 min  
HLT Water : 4 L  
Top-Up Water: 3.14 L  
Total Water : 10.29 L

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

Ale  
20 °C - 8 days - Primary  
20 °C - 45 days - Conditioning

### Water Profile

Distilled Water (Balanced)  
Ca 29 Mg 9 Na 15 Cl 65 SO 37

SO/Cl ratio: 0.6  
Mash pH : 5.38

### 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

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).



7 EBC