

09 American Wheat Beer - 4.6%

American Wheat Beer

Author: My Plonk Beer

Type: All Grain

IBU : 23 (Tinseth)
Color : 7 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.044
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 (NaHCO3)
Mash - 2.41 ml - Calcium Chloride (CaCl2) 33...
Mash - 0.22 g - Canning Salt (NaCl)
Mash - 0.93 g - Epsom Salt (MgSO4)
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

Yeast

0.5 pkg - Lallemend (LalBrew) New England

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

Batch Size : 5.6 L
Boil Size : 7.99 L
Post-Boil V.: 5.99 L

Mash Water : 3.15 L
Sparge Water: 6 L
Boil Time : 60 min
Total Water : 9.15 L

Brewhouse Efficiency: 71.4%
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 31 Mg 10 Na 16 Cl 70 SO 40

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