

09 Pacific Ale - 4.9%

American Wheat Beer

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Type: All Grain

IBU : 25 (Tinseth)
Color : 7 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
Post-Boil Gravity: 1.043
Original Gravity : 1.046
Final Gravity : 1.009

Fermentables (986 g)

645 g - Pilsner Malt 3.8 EBC (65.4%)
310 g - Wheat Malt 4.2 EBC (31.4%)
31 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (23.6 g)

60 min - 1.1 g - Galaxy - 15% (10 IBU)

Hop Stand

15 min hopstand @ 90 °C
15 min 90 °C - 7.5 g - Galaxy - 15% (16 IBU)

Dry Hops

day 5 - 15 g - Galaxy - 15%

Miscellaneous

15 min - Boil - 0.25 items - Whirlfloc

Yeast

0.3 pkg - Fermentis Safale American US-05

01 Brouwpunt 5L (60min)

Batch Size : 5 L
Boil Size : 6.61 L
Post-Boil V.: 5.31 L

Mash Water : 2.97 L
Sparge Water: 4.56 L
Boil Time : 60 min
Total Water : 7.53 L

Brewhouse Efficiency: 72%
Mash Efficiency : 73.4%

Mash Profile

Medium fermentability
68 °C - 60 min - Temperature

Fermentation Profile

Ale
18 °C - 10 days - Primary
18 °C - 40 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes



7 EBC