

## 35 American Wheat Beer - 4.7%

## American Wheat Beer

Author: The Thirsty Otter

Type: All Grain

IBU : 23 (Tinseth)  
 Colour : 7 EBC  
 Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.033  
 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 - 0.17 ml - Calcium Chloride (CaCl<sub>2</sub>) 33.3...  
 Mash - 0.54 g - Epsom Salt (MgSO<sub>4</sub>)  
 Mash - 1.6 ml - Lactic Acid 80% 80%  
 Mash - 3 items - pH paper strips 5.2 - 6.8  
 60 min - Boil - 0.15 g - Lipohop K  
 10 min - Boil - 0.05 g - Servomyces  
 10 min - Boil - 1 items - Wort Chiller  
 Bottling - 15 items - 33 cl Steinnie bottle (s...)

## Yeast

0.5 pkg - Lallemend (LalBrew) New England

## 01 Brouwput 5L (60min) (rev 3)

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

Mash Water : 3.15 L  
 Sparge Water : 4 L

Boil Time : 60 min  
 Top-Up Water : 1.74 L  
 Total Water : 8.89 L

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

## Mash Profile

01 One Step Mash (60 min)  
 69.9 °C - Strike Temp  
 64 °C - 60 min - Temperature

## Fermentation Profile

Ale  
 20 °C - 10 days - Primary  
 20 °C - 45 days - Conditioning

## Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQ) (St...  
 Ca 43 Mg 15 Na 67 Cl 75 SO 68

SO/Cl ratio: 0.9

Mash pH: 5.41

## Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

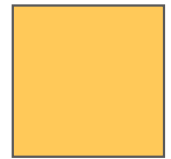
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



7 EBC

## Recipe Notes

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