

No Boil Wheat Beer - 4.2%

American Wheat Beer

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Type: All Grain

IBU : 8 (Tinseth)
 BU/GU : 0.18
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.042
 Final Gravity : 1.010

Fermentables (1.05 kg)

562 g - Pale Wheat Malt 3 EBC (53.8%)
 ^ The Malt Miller (UK) MAL-00-047
 449 g - Maris Otter 5.5 EBC (43%)
 ^ The Malt Miller (UK) MAL-00-038
 34 g - Acidulated Malt 5 EBC (3.3%)
 ^ The Malt Miller (UK) MAL-00-011

Hops (2.6 g)

20 min - 2.6 g - Magnum (Whole) - 11% (8 IBU)
 ^ The Malt Miller (UK) HOP-02-006

Miscellaneous

Mash - 0.23 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.61 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.61 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.93 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.2 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Wyeast Labs Weihenstephan Weizen 3068

01 Brouwpunt 5L (no boil) (rev 4)

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

Mash Water : 3.14 L
 Sparge Water : 3.94 L
 Boil Time : 0 min
 Total Water : 7.08 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 20 min - Mash Out

Fermentation Profile

Ale
 22 °C - 5 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 55 Mg 15 Na 46 Cl 75 SO 150

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: ABV = ?, IBU = 13, EBC = ?, OG = 1.045, FG = 1.010.