

Blackthorn Wheat Beer - 4.2%

American Wheat Beer

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Type: All Grain

IBU : 15 (Tinseth)
 BU/GU : 0.36
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.029
 Original Gravity : 1.043
 Final Gravity : 1.011

Fermentables (1.07 kg)

511 g - Wheat Malt 5.5 EBC (47.9%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.125.3
 459 g - Pale Ale Malt 10 EBC (43.1%)
 ^ Lot # 20220628
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1
 32 g - Amber Malt 49 EBC (3%)
 ^ Brouwmaatje (NL) 051.035.4
 32 g - Caramalt 29.5 EBC (3%)
 ^ The Malt Miller (UK) MAL-01-014
 32 g - Torrified Wheat 3.8 EBC (3%)
 ^ Van Der Kooij Jubbega (NL) 264222

Hops (5.8 g)

90 min - 5.8 g - Bramling Cross (Whole) - 5%...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.32 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.84 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.84 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.29 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.66 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 90 min - Boil - 101.818 g - Blackthorn
 Primary - 25.455 g - Blackthorn

Yeast

0.3 pkg - Crossmyloof Beòir

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.2 L
 Sparge Water : 6.6 L
 Boil Time : 90 min
 Total Water : 9.8 L



12 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 72.1 °C - Strike Temp
 66 °C - 90 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

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: OG = 1.032.