

Astronomical Ales - Neptune Blueberry Wheat Ale - 5.4%

American Wheat Beer

Author: Astronomical Ales

Type: All Grain

IBU : 16 (Tinseth)
 Colour : 8 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.051
 Final Gravity : 1.010

Fermentables (1.27 kg)

611 g - American Ale Malt 5 EBC (48.1%)
 611 g - Wheat Malt 4.2 EBC (48.1%)
 48 g - Sour Grapes Malt 4 EBC (3.8%)
 ^ Hoppy Days Brewing Supplies (NZ) GF022 (htt...

Hops (6.2 g)

60 min - 2.9 g - Wakatu (Hallertau Aroma) - 7...
 20 min - 1.7 g - Wakatu (Hallertau Aroma) - 7...
 5 min - 1.7 g - Wakatu (Hallertau Aroma) - 7....

Miscellaneous

Mash - 0.17 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.55 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.9 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 0.224 g - Whirlfloc Granules
 Secondary - 17.92 g - Freeze Dried Blueberry...
 ^

Yeast

0.4 pkg - Fermentis Safale American US-05

01 Brouwpunt 5L (60min) (rev 4)

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

Mash Water : 3.81 L
 Sparge Water : 5.29 L
 Boil Time : 60 min
 Total Water : 9.1 L

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%



8 EBC

Mash Profile

Mash Steps
 72.1 °C - Strike Temp
 66 °C - 90 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (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:

Recipe Notes

I used 'Fresh As' Blueberry Powder for the flavour.
 Add in the primary fermenter once the bubbling slowed down significantly (or secondary if using one).
 Original recipe by Astronomical Ales - Wellington (NZ).
 Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).