

Batch Name	Batch # 14	Date Brewed:	27-Feb-16
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Style	Hefeweizen	OG	1.048
Target Batch Size (gal)	5.5	FG	
Target Boil Size (gal)	6.5	ABV (%)	
Boil Time (min)	60	Bitterness (IBU)	10
Target Boil SG	1.041	Color	6.3
Target OG	1.047	Target IBU/GU	0.21
Target FG	1.012	Actual Efficiency (%)	72

Starter
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Pitch Rate	--
Yeast Date	16-Feb-16
Generation	--
Starter size (L)	--
Gravity	--
DME (g)	--

Grains:		
Type	Weight (lbs)	Mashed
Wheat Malt	7.5	x
German Pilsner	2.5	x
Caramunich	0.5	x
Acid Malt	0.25	x

Total:	10.75
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Boil:		
Time Remaining (min)	Addition	Gravity
60	Hallertau (1.1 oz 3.2%)	1.048
50		1.043
40		1.051
20	yeast nutrient	1.055
0		1.064

Notes:
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Decoction did not go well. Put in 1.2 gallons and it came out to 150 intesad  
pH was 4.9. Need to lower acid malt amount.  
Suggested 1 oz less.

Mash Water
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Source	Filtered
Adjustments	None
Water/Grain Ratio (qts/lb)	2
Grain Temperature (F)	70
Mash Target Temperature (F)	145
Calculated Strike Water Volume (G)	5.38
Actual Strike Water Volume (G)	5
Calculated Water Temp (F)	152.5

Decoction
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Mash Volume (qts)	21
Starting Temp (F)	141
Target Temp (F)	152
Volume (qts)	4.1

Sparge Water
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Source	Filtered
Adjustments	None
Water Used (Gal)	4
Water Temperature (F)	170

Mash Schedule
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Time Remaining (min)	Temperature (F)
35	143
20	150
35	152

Bottling
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Final Volume (Gal)  
Volumes of CO2  
Corn Sugar (g)