

144 Highway to Hefen 5G

American Wheat Beer (1 D)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 27 Aug 2019
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 2116.87 ml warm water and add optional 105.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.92 gal
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
6.87 gal	SHB Marietta	Water	1	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
5 lbs 8.0 oz	Canadian Superior wheat (1.0 SRM)	Grain	2	57.9 %	0.43 gal
3 lbs	BEST Pilsen Malt (BESTMALZ) (1.8 SRM)	Grain	3	31.6 %	0.23 gal
1 lbs	Cara-Pils/Dextrine (2.0 SRM)	Grain	4	10.5 %	0.08 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 11.88 qt of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.95 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Calista [4.00 %] - First Wort 60.0 min	Hop	5	15.0 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.046 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Calista [4.00 %] - Boil 5.0 min	Hop	6	1.4 IBUs	-
0.06 lb	Orange Peel, Sweet (Boil 5.0 mins)	Spice	7	-	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Calista [4.00 %] - Steep/Whirlpool 10.0 min, 194.4 F	Hop	8	1.2 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.052 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.0 pkg	Safbrew Wheat (DCL/Fermentis #WB-06) [50.28 ml]	Yeast	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.052 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 27 Aug 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 31 Aug 2019 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 10 Sep 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 10 Oct 2019 - Drink and enjoy!

Notes