

144 Highway to Hefen 5G Extract

American Wheat Beer (1 D)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 27 Aug 2019
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 2142.54 ml warm water and add optional 107.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal
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Water Prep

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

Mash or Steep Grains

- Steep Water Volume: 3.97 gal
- Steep Grain Weight: 4 lbs 4.8 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
3 lbs 4.8 oz	Wheat Liquid Extract [Steep] (8.0 SRM)	Extract	2	39.8 %	0.28 gal
1 lbs	Carapils (Briess) [Steep] (1.5 SRM)	Grain	3	12.0 %	0.08 gal

Boil Wort with Extract

- Boil Fermentables Weight: 4 lbs
- Boil Fermentables Volume: 0.31 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.082 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs	Spraymalt DME - Extra Light [Boil] (2.5 SRM)	Dry Extract	5	48.2 %	0.31 gal
0.50 oz	Calista [4.00 %] - Boil 5.0 min	Hop	6	1.0 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	0.9 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.053 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: 1.053 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.017 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