

136 Smoothie Queen 5G Extract

Berliner Weisse (23 A)

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: 16 Jul 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 221.55 ml warm water and add optional 11.1 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
5.81 gal	SHB Marietta	Water	1	-	-

Mash or Steep Grains

- Steep Water Volume: 3.82 gal
- Steep Grain Weight: 4 lbs
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Canadian Superior wheat [Steep] (1.0 SRM)	Grain	2	21.1 %	0.16 gal
2 lbs	Pale Malt (2 Row) US [Steep] (2.0 SRM)	Grain	3	21.1 %	0.16 gal

Boil Wort with Extract

- Boil Fermentables Weight: 5 lbs 8.0 oz
- Boil Fermentables Volume: 0.46 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.063 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Spraymalt DME - Extra Light [Boil] (2.5 SRM)	Dry Extract	4	10.5 %	0.08 gal
3 lbs	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	5	31.6 %	0.25 gal
1 lbs 8.0 oz	Milk Sugar (Lactose) [Boil] (0.0 SRM)	Sugar	6	15.8 %	0.13 gal
1.00 oz	Saaz [3.75 %] - Boil 5.0 min	Hop	7	2.2 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.040 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
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0.0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23.66 ml]	Yeast	8	-	-
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- Measure Actual Original Gravity _____ (Target: 1.040 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 16 Jul 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 20 Jul 2019 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.006 SG)
- Date Bottled/Kegged: 30 Jul 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 29 Aug 2019 - Drink and enjoy!

Notes