

183 1.21 Giga-Wheats 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: 05 Jan 2020
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 404.62 ml warm water and add optional 20.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.05 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs 11.0 oz	White Wheat Malt (2.4 SRM)	Grain	1	44.4 %	0.37 gal
3 lbs 8.0 oz	Superior Pils Malt (2.0 SRM)	Grain	2	33.1 %	0.27 gal
2 lbs 6.0 oz	Wheat, Flaked (1.6 SRM)	Grain	3	22.5 %	0.19 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.73 gal of water at 163.1 F	150.0 F	75 min

- Sparge Water Acid: 0.0 ml (0.0 tbsp) Lactic Acid (88%)
- Fly sparge with 4.32 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.049 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Tettnang [4.50 %] - Boil 60.0 min	Hop	4	29.8 IBUs	-
0.20 lb	Orange Peel, Sweet (Boil 5.0 mins)	Spice	5	-	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.056 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
1.0 pkg	Safbrew Wheat (DCL/Fermentis #WB-06) [50.28 ml]	Yeast	6	-	-

- Measure Actual Original Gravity _____ (Target: 1.056 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 05 Jan 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

09 Jan 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Measure Final Gravity: _____ (Estimate: 1.016 SG)

Date Bottled/Kegged: 19 Jan 2020 - Carbonation: Keg with 9.72 PSI

Age beer for 30.00 days at 65.0 F

18 Feb 2020 - Drink and enjoy!

Notes