

183 1.21 Giga-Wheats 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: 05 Jan 2020
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 389.50 ml warm water and add optional 19.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 3.00 gal
- Steep Grain Weight: 3 lbs
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
3 lbs	Wheat, Flaked [Steep] (1.6 SRM)	Grain	1	29.4 %	0.23 gal

Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 3.0 oz
- Boil Fermentables Volume: 0.58 gal
- Est Boil Water Addition: 0.70 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.084 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs	Extra Light Dry Extract [Boil] (3.0 SRM)	Dry Extract	2	39.3 %	0.31 gal
3 lbs 3.0 oz	LME Wheat Bavarian (Briess) [Boil] (4.0 SRM)	Extract	3	31.3 %	0.27 gal
2.00 oz	Tettnang, U.S. [4.50 %] - Boil 60.0 min	Hop	4	21.9 IBUs	-
0.20 lb	Orange Peel, Sweet (Boil 5.0 mins)	Spice	5	-	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.054 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: 1.054 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.017 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