

# 196 World Wide Wheat 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:** 17 May 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 370.97 ml warm water and add optional 18.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.90 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs 11.0 oz	Canadian Superior wheat (1.0 SRM)	Grain	1	50.0 %	0.37 gal
4 lbs 11.0 oz	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	2	50.0 %	0.37 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.93 gal of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.97 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.045 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 60.0 min	Hop	3	6.9 IBUs	-
0.50 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 30.0 min	Hop	4	5.3 IBUs	-
1.00 lb	Orange Peel, Sweet (Boil 5.0 mins)	Spice	5	-	-

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Huell Melon [7.20 %] - Steep/Whirlpool 30.0 min, 194.4 F	Hop	6	9.5 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.051 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	7	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.051 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 17 May 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 21 May 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 31 May 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 30 Jun 2020 - Drink and enjoy!

### Notes