

196 World Wide Wheat 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: 17 May 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 357.85 ml warm water and add optional 17.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 6.0 oz
- Boil Fermentables Volume: 0.61 gal
- Est Boil Water Addition: 3.67 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.076 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	1	13.6 %	0.08 gal
6 lbs 6.0 oz	LME Wheat Bavarian (Briess) [Boil] (4.0 SRM)	Extract	2	86.4 %	0.53 gal
0.50 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 60.0 min	Hop	3	5.2 IBUs	-
1.00 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 30.0 min	Hop	4	8.0 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	7.2 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.049 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: 1.049 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.016 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