

292 As You Wish 5 Gallon 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 Oct 2021
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 404.37 ml warm water and add optional 20.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 1.38 gal
- Steep Grain Weight: 1 lbs 6.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 6.0 oz	Carafoam [Steep] (2.0 SRM)	Grain	1	14.1 %	0.11 gal

Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 6.0 oz
- Boil Fermentables Volume: 0.70 gal
- Est Boil Water Addition: 2.20 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.087 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Extra Light Dry Extract [Boil] (3.0 SRM)	Dry Extract	2	20.5 %	0.16 gal
6 lbs 6.0 oz	Wheat Liquid Extract [Boil] (8.0 SRM)	Extract	3	65.4 %	0.54 gal
1.00 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	4	8.9 IBUs	-
1.00 oz	Saaz [3.75 %] - Boil 15.0 min	Hop	5	4.4 IBUs	-
0.25 lb	Orange Peel, Sweet (Boil 15.0 mins)	Spice	6	-	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Citra [12.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	7	6.2 IBUs	-

- Estimated Post Boil Vol: 3.91 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	8	-	-

- Measure Actual Original Gravity _____ (Target: 1.056 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 05 Oct 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 09 Oct 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.018 SG)
- Date Bottled/Kegged: 19 Oct 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 18 Nov 2021 - Drink and enjoy!

Notes