

303 Preposterous Hypothesis Wheat 5 Gallon

American Wheat Beer (1 D)

Type: Extract
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

Date: 29 Dec 2021
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Fermentation: Ale, Two Stage



Taste Rating: 30.0

Taste Notes:

Prepare for Brewing

- Hydrate yeast with 343.62 ml warm water and add optional 17.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.53 gal

Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 6.0 oz
- Boil Fermentables Volume: 0.62 gal
- Est Boil Water Addition: 5.91 gal
- Target Boil Volume: 6.53 gal
- Estimated pre-boil gravity is 1.048 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|--------------|---|-------------|---|----------|----------|
| 1 lbs | Extra Light Dry Extract [Boil] (3.0 SRM) | Dry Extract | 1 | 13.6 % | 0.08 gal |
| 6 lbs 6.0 oz | Wheat Liquid Extract [Boil] (8.0 SRM) | Extract | 2 | 86.4 % | 0.54 gal |
| 0.50 oz | Styrian Goldings [5.40 %] - Boil 60.0 min | Hop | 3 | 9.1 IBUs | - |
| 0.50 oz | Styrian Goldings [5.40 %] - Boil 30.0 min | Hop | 4 | 7.0 IBUs | - |
| 0.50 oz | Styrian Goldings [5.40 %] - Boil 5.0 min | Hop | 5 | 1.8 IBUs | - |

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.047 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: 1.047 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 29 Dec 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 02 Jan 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.015 SG)
- Date Bottled/Kegged: 12 Jan 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar

- Age beer for 30.00 days at 65.0 F
- 11 Feb 2022 - Drink and enjoy!

Notes