

303.2 Orange Juicius Wheat 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: 29 Dec 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 384.69 ml warm water and add optional 19.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 14.0 oz
- Boil Fermentables Volume: 0.65 gal
- Est Boil Water Addition: 3.63 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.082 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs 8.0 oz	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	1	19.0 %	0.12 gal
6 lbs 6.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	2	81.0 %	0.53 gal
0.50 oz	Mandarina Bavaria [8.50 %] - Boil 60.0 min	Hop	3	10.5 IBUs	-
1.00 oz	Mandarina Bavaria [8.50 %] - Boil 5.0 min	Hop	4	4.2 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.053 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	5	-	-

- Measure Actual Original Gravity _____ (Target: 1.053 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)

Secondary Ingredients

Amt	Name	Type	#	%/IBU	Volume
4.00 oz	Orange Peel, Sweet (Secondary 7.0 days)	Spice	6	-	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.017 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