

317 Wavy Wheat 5 Gallon All Grain

Weissbier (10 A)

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: 18 Mar 2022
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 332.81 ml warm water and add optional 16.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.76 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs 11.0 oz	Malteurop Wheat (3.3 SRM)	Grain	1	57.3 %	0.37 gal
3 lbs 8.0 oz	Malteurop Pilsen (1.8 SRM)	Grain	2	42.7 %	0.27 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.56 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 5.20 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.040 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Mandarina Bavaria [8.50 %] - Boil 60.0 min	Hop	3	15.3 IBUs	-
0.50 oz	Mandarina Bavaria [8.50 %] - Boil 5.0 min	Hop	4	3.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.046 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: 1.046 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 18 Mar 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 22 Mar 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.016 SG)
- Date Bottled/Kegeed: 01 Apr 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 01 May 2022 - Drink and enjoy!

Notes