

387 Sunset Surfer 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: 25 May 2023
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 378.35 ml warm water and add optional 18.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.92 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs 12.0 oz	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	1	50.0 %	0.37 gal
4 lbs 12.0 oz	White Wheat Malt (2.4 SRM)	Grain	2	50.0 %	0.37 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.97 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 4.95 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.046 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	3	12.8 IBUs	-
0.66 oz	Saaz [3.75 %] - Boil 15.0 min	Hop	4	4.2 IBUs	-
0.33 oz	Saaz [3.75 %] - Boil 0.0 min	Hop	5	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.052 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: 1.052 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 25 May 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

29 May 2023 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Secondary Ingredients

Amt	Name	Type	#	%/IBU	Volume
4.00 oz	Coconut Extract (Secondary)	Flavor	7	-	-
4.00 oz	Pineapple Extract (Secondary)	Flavor	8	-	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.018 SG)
- Date Bottled/Kegged: 08 Jun 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 08 Jul 2023 - Drink and enjoy!

Notes