

387 Sunset Surfer Wheat 5 Gallon Extract

Weissbier (10 A)

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: 25 May 2023
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 374.65 ml warm water and add optional 18.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 0.50 gal
- Steep Grain Weight: 8.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
8.0 oz	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	1	6.0 %	0.04 gal

Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 14.0 oz
- Boil Fermentables Volume: 0.66 gal
- Est Boil Water Addition: 3.12 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.080 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs 8.0 oz	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	2	17.9 %	0.12 gal
6 lbs 6.0 oz	Wheat Liquid Extract [Boil] (8.0 SRM)	Extract	3	76.1 %	0.54 gal
1.50 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	4	14.1 IBUs	-
0.75 oz	Saaz [3.75 %] - Boil 15.0 min	Hop	5	3.5 IBUs	-
0.33 oz	Saaz [3.75 %] - Boil 0.0 min	Hop	6	0.0 IBUs	-

- Estimated Post Boil Vol: 3.91 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	7	-	-

- Measure Actual Original Gravity _____ (Target: 1.052 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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	8	-	-
4.00 oz	Pineapple Extract (Secondary)	Flavor	9	-	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.017 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