

#016 Rock star

American Wheat Beer (1 D)

Type: All Grain
Batch Size: 25.00 l
Boil Size: 30.00 l
Boil Time: 60 min
End of Boil Vol: 28.11 l
Final Bottling Vol: 24.00 l
Fermentation: Ale, Two Stage

Date: 27 Jun 2015
Brewer: Ulf Reese Næsborg
Asst Brewer:
Equipment: Mit setup
Efficiency: 80.00 %
Est Mash Efficiency: 83.2 %
Taste Rating: 30.0



Taste Notes: Lav lav lav effektivitet. Tilsat 600 g sukker for at nå op på OG 1046.

Ingredients

Amt	Name	Type	#	%/IBU
0.14 kg	Rice Hulls (0.0 EBC)	Adjunct	1	3.0 %
2.50 kg	Pilsner (Weyermann) (3.3 EBC)	Grain	2	53.9 %
2.00 kg	Wheat Malt, Pale (Weyermann) (3.9 EBC)	Grain	3	43.1 %
20.00 g	Magnum [10.50 %] - Boil 60.0 min	Hop	4	20.4 IBUs
0.50 l items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	5	-
20.00 g	Centennial [9.00 %] - Steep/Whirlpool 10.0 min	Hop	6	3.5 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.045 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 4.7 %
Bitterness: 23.9 IBUs
Est Color: 5.7 EBC

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.002 SG
Actual Alcohol by Vol: 5.8 %
Calories: 416.4 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge
Sparge Water: 22.55 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4.64 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 12.10 l of water at 73.1 C	66.7 C	60 min

Sparge: Batch sparge with 2 steps (7.55l, 15.00l) of 75.6 C water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 141.17 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 141.17 g Corn Sugar
Age for: 30.00 days
Storage Temperature: 18.3 C

Notes

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