

American Wheat

Batch Size: 23,00 l
Boil Size: 29,54 l
Boil Time: 60 min
Fermentation: Ale, Single Stage
Alcohol by Vol: 5,4 %
Bitterness: 36,1 IBUs
Color: 15,7 EBC

Equipment: Coobra CB3 2,5 kw
Efficiency: 72,00 %
End of Boil Vol: 26,04 l
Total Grain Weight: 6,10 kg
Final Bottling Vol: 22,00 l
Original Gravity: 1,058 SG
Final Gravity: 1,017 SG
Calories: 427,1 kcal/l



Ingredients

Amt	Name	Type	#	%/IBU
0,20 kg	Rice Hulls (0,0 EBC)	Adjunct	1	3,3 %
2,90 kg	Wheat Malt (4,7 EBC)	Grain	2	47,5 %
2,60 kg	Pale Malt (2 Row) (3,9 EBC)	Grain	3	42,6 %
0,40 kg	Crystal 100 (110,0 EBC)	Grain	4	6,6 %
25,00 g	Magnum [12,00 %] - Boil 40,0 min	Hop	5	26,8 IBUs
20,00 g	Amarillo [9,20 %] - Boil 15,0 min	Hop	6	9,3 IBUs
30,00 g	Sweet Orange Peel (Boil 15,0 mins)	Spice	7	-
30,00 g	Amarillo [9,20 %] - Boil 0,0 min	Hop	8	0,0 IBUs
1,0 pkg	Bavarian Wheat Yeast (Mangrove Jack's #M20)	Yeast	9	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 21,35 l of water at 71,9 C	67,0 C	60 min
Mash Out	Heat to 76,0 C over 2 min	76,0 C	10 min

Sparge: Fly sparge with 14,30 l water at 80,0 C

Cool wort to fermentation temperature. Transfer wort to fermenter.
Add water if needed to achieve final volume of 23,00 l

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Bavarian Wheat Yeast (Mangrove Jack's #M20)	Yeast	9	-

- Primary fermentation (14,00 days at 19,4 C)
- Secondary fermentation (10,00 days at 18,3 C)
- Age for 7,00 days at 18,3 C

Carbonation Type: Bottle
Weight: 117,75 g
Bottling Temperature: 21,1 C

Carbonation Used: Bottle with 117,75 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C