

Cherry Wheat AG (Dry)

American Wheat Beer (1 D)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 14 Feb 2017
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.36 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
8.0 oz	Rice Hulls (0.0 SRM)	Adjunct	1	4.3 %
6 lbs	2-Row (Pilot) (1.8 SRM)	Grain	2	52.2 %
5 lbs	Red Wheat (Pilot) (2.3 SRM)	Grain	3	43.5 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.84 gal of water at 162.9 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.52gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.043 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Hallertauer [4.80 %] - Boil 60.0 min	Hop	4	17.7 IBUs
1.00 oz	Hallertauer [4.80 %] - Boil 5.0 min	Hop	5	3.5 IBUs

- Estimated Post Boil Vol: 5.73 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 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	6	-

- Measure Actual Original Gravity _____ (Target: 1.052 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 14 Feb 2017 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 21 Feb 2017 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
4.00 oz	Cherry Extract (Bottling 0.0 mins)	Flavor	7	-

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 28 Feb 2017 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 30 Mar 2017 - Drink and enjoy!

Notes