

Mitch's Summer Wheat AG (

American Wheat or Rye Beer (6 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: 27 Mar 2011
Brewer: Kit
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 35.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.24 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

| Amt | Name | Type | # | %/IBU |
|--------|--|-------|---|--------|
| 5 lbs | 2-Row (Pilot) (1.8 SRM) | Grain | 1 | 47.6 % |
| 4 lbs | Red Wheat (Pilot) (2.3 SRM) | Grain | 2 | 38.1 % |
| 1 lbs | Caramel Malt - 10L (Briess) (10.0 SRM) | Grain | 3 | 9.5 % |
| 8.0 oz | Carapils (Briess) (1.5 SRM) | Grain | 4 | 4.8 % |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 3.53 gal of water at 162.8 F | 152.0 F | 60 min |

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.71gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.040 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|--------------------------------------|------|---|-----------|
| 1.00 oz | Cascade [5.50 %] - Boil 60.0 min | Hop | 5 | 20.7 IBUs |
| 0.50 oz | Hallertauer [3.50 %] - Boil 15.0 min | Hop | 6 | 3.3 IBUs |
| 0.50 oz | Saaz [4.00 %] - Boil 15.0 min | Hop | 7 | 3.7 IBUs |
| 0.50 oz | Hallertauer [3.50 %] - Boil 2.0 min | Hop | 8 | 0.6 IBUs |
| 0.50 oz | Saaz [3.50 %] - Boil 2.0 min | Hop | 9 | 0.6 IBUs |

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.049 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 | 10 | - |

- Measure Actual Original Gravity _____ (Target: 1.049 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 27 Mar 2011 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 03 Apr 2011 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 10 Apr 2011 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 10 May 2011 - Drink and enjoy!

Notes