

Cranberry Wheat

Weizen/Weissbier (15 A)

Type: Partial Mash
Batch Size: 5.50 gal
Boil Size: 4.79 gal
Boil Time: 60 min
End of Boil Vol: 4.42 gal
Final Bottling Vol: 5.10 gal
Fermentation: Dave's Aging Profile

Date: 25 Nov 2015
Brewer: Dave Russell
Asst Brewer:
Equipment: Pot and Cooler (5 Gal/19 L) -
 Extract/Partial Mash
Efficiency: 50.00 %
Est Mash Efficiency: 83.4 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2 lbs	Wheat Malt, Bel (2.0 SRM)	Grain	1	22.2 %
8.0 oz	Oats, Flaked (1.0 SRM)	Grain	2	5.6 %
8.0 oz	Wheat, Flaked (1.6 SRM)	Grain	3	5.6 %
3 lbs	Wheat Liquid Extract [Boil for 60 min](8.0 SRM)	Extract	4	33.3 %
3 lbs	Wheat Liquid Extract [Boil for 30 min](8.0 SRM)	Extract	5	33.3 %
0.50 oz	Cascade [6.50 %] - Boil 20.0 min	Hop	6	5.6 IBUs
0.50 oz	Cascade [6.50 %] - Boil 5.0 min	Hop	7	1.9 IBUs
1.00 oz	Orange Peel, Sweet (Boil 5.0 mins)	Spice	8	-
1.0 pkg	Safbrew Wheat (DCL/Fermentis #WB-06) [50.28 ml]	Yeast	9	-
1.00 tsp	Yeast Nutrient (Primary 3.0 days)	Other	10	-
4.00 oz	Cranberry Extract (Bottling 5.0 mins)	Flavor	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.049 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 4.4 %
Bitterness: 8.3 IBUs
Est Color: 6.5 SRM

Measured Original Gravity: 1.050 SG
Measured Final Gravity: 1.009 SG
Actual Alcohol by Vol: 5.4 %
Calories: 164.7 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body,
 Batch Sparge
Sparge Water: 4.21 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 9 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.75 qt of water at 161.2 F	152.0 F	60 min

Sparge: Batch sparge with 2 steps (1.69gal, 2.52gal) of 168.0 F 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: 3.64 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Dave's Aging Profile

Volumes of CO₂: 2.3
Carbonation Used: Bottle with 3.64 oz Table
 Sugar
Age for: 14.00 days
Storage Temperature: 65.0 F

Notes

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