

Blueberry Wheat 5

Weizen/Weissbier (15 A)

Type: Partial Mash
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal
Fermentation: Dave's Aging Profile

Date: 03 Aug 2017
Brewer: Dave Russell
Asst Brewer:
Equipment: Pot and Cooler (5 Gal/19 L) -
 Extract/Partial Mash
Efficiency: 57.00 %
Est Mash Efficiency: 65.6 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
8.0 oz	Rice Hulls (0.0 SRM)	Adjunct	1	4.8 %
3 lbs	Pale Malt (6 Row) US (2.0 SRM)	Grain	2	28.6 %
3 lbs	White Wheat Malt (2.4 SRM)	Grain	3	28.6 %
8.0 oz	Oats, Flaked (1.0 SRM)	Grain	4	4.8 %
8.0 oz	Wheat, Flaked (1.6 SRM)	Grain	5	4.8 %
3 lbs	Wheat Liquid Extract [Boil for 30 min](8.0 SRM)	Extract	6	28.6 %
0.50 oz	Cascade [6.50 %] - Boil 25.0 min	Hop	7	6.3 IBUs
0.50 oz	Cascade [6.50 %] - Boil 5.0 min	Hop	8	1.8 IBUs
1.0 pkg	Safbrew Wheat (DCL/Fermentis #WB-06) [50.28 ml]	Yeast	9	-
1.00 tbsp	Yeast Nutrient (Primary 3.0 days)	Other	10	-
4.00 oz	Blueberry Extract (Bottling 0.0 mins)	Flavor	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.051 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 4.6 %
Bitterness: 8.1 IBUs
Est Color: 5.5 SRM

Measured Original Gravity: 1.050 SG
Measured Final Gravity: 1.006 SG
Actual Alcohol by Vol: 5.8 %
Calories: 163.3 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body, Batch
 Sparge
Sparge Water: 2.83 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.72
Measured Mash PH: 5.20

Total Grain Weight: 10 lbs 8.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 10.38 qt of water at 162.5 F	152.0 F	60 min

Sparge: Batch sparge with 2 steps (0.57gal, 2.26gal) 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: 3.29 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Dave's Aging Profile

Volumes of CO₂: 2.3
Carbonation Used: Bottle with 3.29 oz Table
 Sugar
Age for: 14.00 days
Storage Temperature: 65.0 F

Notes

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