

# Pineapple Honey Wheat (DME)

Created Saturday February 3rd 2018



Method: **Extract** Style: **American Wheat Beer** Boil Time: **60 min** Batch Size: **5 gallons** (fermentor volume)

Pre Boil Size: **3.8 gallons** Post Boil Size: **2.8 gallons** Pre Boil Gravity: **1.059** (recipe based estimate)

Efficiency: **35%** (steeping grains only) Source: **Keith Heckman** Calories: **146 calories** (Per 12oz)

Carbs: **11.4 g** (Per 12oz)

Original Gravity: **1.045** Final Gravity: **1.006** ABV (standard): **5.03%** IBU (tinseth): **16.14** SRM (morey): **6.21** Mash pH: **n/a** Cost \$: **n/a**

## Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
5 lb	Dry Malt Extract - Wheat		42	3	83.3%

**5 lb / \$ 0.00**

## Steeping Grains

Amount	Fermentable	Cost	PPG	°L	Bill %
1 lb	Canadian - Honey Malt		37	25	16.7%

**\$ 0.00**

## Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
0.50 oz	Centennial		Pellet	10	Boil	45 min	16.14	100%

**0.5 oz / \$ 0.00**

## Other Ingredients

Amount	Name	Cost	Type	Use	Time
1 oz	Pineapple extract		Flavor	Bottling	0 min.

## Yeast

### Fermentis - Safbrew - Wheat Beer Yeast WB-06

Amount: 1 Each Cost: Attenuation (avg): 86% Flocculation: Low

Optimum Temp: 54 - 77 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (M cells / ml / ° P) 74 B cells required

## Priming

Amount: 4 oz CO<sub>2</sub> Level: 2.45 Volumes

## Target Water Profile

 Balanced Profile

Ca<sup>+2</sup> 88 Mg<sup>+2</sup> 67 Na<sup>+</sup> 41 Cl<sup>-</sup> 48 SO<sub>4</sub><sup>-2</sup> 80 HCO<sub>3</sub><sup>-</sup> 153

## Notes

Add flavoring to taste start with 1 oz add more if you like.