

# American Wheat (DME)

Created Monday March 26th 2018



Method: **Extract** Style: **American Wheat Beer** Boil Time: **60 min** Batch Size: **5.5 gallons** (fermentor volume)

Pre Boil Size: **2.5 gallons** Post Boil Size: **1.5 gallons** Pre Boil Gravity: **1.103** (recipe based estimate)

Efficiency: **35%** (steeping grains only) Source: **Brewing Classic Styles** Calories: **154 calories** (Per 12oz)

Carbs: **14 g** (Per 12oz)

Original Gravity: **1.047** Final Gravity: **1.009** ABV (standard): **5.0%** IBU (tinseth): **9.6** SRM (morey): **4.8** Mash pH: **n/a** Cost \$: **n/a**

## Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
6 lb	Dry Malt Extract - Wheat		42	3	92.3%

**6 lbs / \$ 0.00**

## Steeping Grains

Amount	Fermentable	Cost	PPG	°L	Bill %
0.50 lb	Canadian - Honey Malt		37	25	7.7%

**\$ 0.00**

## Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Willamette		Pellet	4.5	Boil	60 min	9.62	66.7%
0.25 oz	Willamette		Pellet	4.5	Boil	0 min		16.7%
0.25 oz	Centennial		Pellet	10.8	Boil	0 min		16.7%

**1.50 oz / \$ 0.00**

## Mash Guidelines

Amount	Description	Type	Temp	Time
2 gal		Infusion	160 °F	60 min

## Yeast

### Fermentis - Safale - American Ale Yeast US-05

Amount: 1 Each Cost: Attenuation (avg): 81% Flocculation: Medium  
Optimum Temp: 54 - 77 °F Starter: No  
Fermentation Temp: 67 °F Pitch Rate: 0.35 (M cells / ml / ° P) 85 B cells required

## Priming

CO<sub>2</sub> Level: 2.45 Volumes

## Target Water Profile

 Balanced Profile

Ca<sup>+2</sup> 80 Mg<sup>+2</sup> 5 Na<sup>+</sup> 25 Cl<sup>-</sup> 75 SO<sub>4</sub><sup>-2</sup> 80 HCO<sub>3</sub><sup>-</sup> 100