

Wuhan_Weissbier-20200321.xlsx

Category: 10. German Wheat Beer
Style: 10A. Weissbier

Brewer: BEER-N-BBQ by Larry
Brew Date: March 21, 2020

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Grain Bill, Adjuncts, & Sugars		
Type	Qty lb	% of Bill
Wheat Malt: Wheat Malt, Red (Briess)	14.00	53.8%
Pilsner Malt: Premium Pilsener Malt (Rahr)	10.00	38.5%
Rice Hulls	2.00	7.7%

Recipe Outputs		
	Design	Actual
Extract Eff.:	75.0%	
Brewhouse Eff.:	66.9%	#VALUE!
Pre-Boil SG:	1.046	
O.G.:	1.054	1.043
F.G.:	1.014	
Ferm Vol:	44.0	
Batch Vol:	40.0	
App Atten:	75.0%	
IBUs:	15	15
ABV:	5.3%	
SRM:	3.9	3.8

Water Information		
Chicago (Lake Michigan)		
ppm (mg/L)	Orig.	Adj.
Calcium	37	67
Magnesium	12	12
Sodium	9	9
Chloride	16	52
Sulfate	25	50
Alkalinity	102	
Cl/SO ₄ Ratio	0.64	1.04

Water Additions (grams)		
	Mash	Sparge
Gypsum	3.0	0.0
Cal Chloride	5.0	0.0
Epson Salt	0.0	0.0
Slaked Lime	0.0	0.0
Baking Soda	0.0	0.0
Chalk	0.0	0.0

Yeast Information		
Omega Yeast		
Hefeweizen Ale OYL-021		
Ferm Temp:	64-75	°F

Forced Carbonation		
CO2 Volume	2.7	
Temperature	38.0	°F
Pressure	13.3	PSI

Brewing Process Parameters				
Name		Design	Actual	Units
Total Water Req'd		71.77		qt
Ambient Grain Temp		68.0		°F
Desired Mash Temp		152.0	153.0	°F
Strike Water Volume		32.50		qt
Strike Water Temp		165.4		°F
Estimated Mash pH		5.9		
Mash Time		90	75	min
Sparge Water Req'd		39.27		qt
BIAB	-	-		-
	-	-		-
	-	-		-
	-	-		-
Pre-Boil Volume		58.77	61.00	qt
Grain Absorption Rate		0.50		qt/lb
Preferred SG Tool		Hydrometer		
Pre-Boil SG Grains Only	Hydro. Corr SG	1.046		Temp
	Refracto. Corr SG	11.3	9.0 1.036	° Brix
Extract Efficiency (Grains Only)		75.0%		Hydro.
			61.3%	Refrac
Pre-Boil SG Total	Hydro. Corr SG	1.046		Temp
	Refracto. Corr SG	11.3	9.0 1.036	° Brix
Boil Time		90	90	min
Post-Boil Volume		49.30	50.00	qt
Boil-Off Rate		5.00	6.02	qt/hr
Original Gravity	Hydro. Corr SG	1.054	1.042 1.043	Temp
	Refracto. Corr SG	13.4	11.2 1.045	° Brix
Fermenter Volume		44.00		qt
Hop Absorption Rate		0.10		qt/oz
Final Gravity	Hydro. Corr SG	1.014		Temp
	Refracto. Corr SG	3.5		° Brix
Target Batch Size		40.0		qt

Hop Bill & Schedule					
Species	Type	Alpha (%)	Qty oz	AAU	Time (min)
Hallertauer (U.S.)	Pellet	3.2	3.00	9.6	60

Other Ingredients/Additions	Amount	When
Yeast Starter	2 L	pitching

NOTES: Brewed on the Spike eBIAB. Step mash schedule: ferulic acid rest @ 110 for 20 min (clove characteristics), starch convert @152 for 45 min.
Ferment higher end of range for more banana character.