

6th St Wheat. AG*

Created Wednesday January 16th 2019



NWBS

Method: **All Grain** Style: **American Wheat Beer** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)
Pre Boil Size: **7.5 gallons** Pre Boil Gravity: **1.037** (recipe based estimate) Efficiency: **70%** (ending kettle)
Calories: **167 calories** (Per 12oz) Carbs: **16.1 g** (Per 12oz)

Original Gravity: **1.051** Final Gravity: **1.011** ABV (standard): **5.22%** IBU (tinseth): **19.83** SRM (morey): **4.27** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
5 lb	American - Pale 2-Row		37	1.8	44.4%
5 lb	American - Wheat		38	1.8	44.4%
0.50 lb	Briess - Bonlander Munich		36	10	4.4%
0.50 lb	Rice Hulls		0	0	4.4%
0.25 lb	American - Caramel / Crystal 10L		35	10	2.2%

11.25 lb / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Hallertau Mittelfruh		Pellet	4.5	Boil	60 min	17.4	66.7%
0.50 oz	Cascade		Pellet	6.3	Aroma	5 min	2.43	33.3%

1.5 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
1 oz	Hallertau Mittelfruh (Pellet)		17.4	66.7%
0.5 oz	Cascade (Pellet)		2.43	33.3%

1.5 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	151 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

Yeast

Wyeast - American Wheat 1010

Amount: 1 Each Cost: Attenuation (custom): 76% Flocculation: Low
Optimum Temp: 58 - 74 °F Starter: No
Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 92 B cells required

Priming

CO₂ Level: 2.45 Volumes

Target Water Profile

 Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0