

Dimwheat AG*

Created Friday January 18th 2019



NWBS

Method: **All Grain** Style: **Dunkles Weissbier** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.044** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **172 calories** (Per 12oz) Carbs: **17.8 g** (Per 12oz)

Original Gravity: **1.052** Final Gravity: **1.013** ABV (standard): **5.14%** IBU (tinseth): **17.18** SRM (morey): **15.41** 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 - White Wheat		40	2.8	44.4%
0.50 lb	Briess - Bonlander Munich		36	10	4.4%
0.25 lb	American - Midnight Wheat Malt		33	550	2.2%
0.50 lb	Rice Hulls		0	0	4.4%

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	16.37	80%
0.25 oz	Hallertau Mittelfruh		Pellet	4.5	Boil	5 min	0.82	20%

1.25 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
1.25 oz	Hallertau Mittelfruh (Pellet)		17.19	100%

1.25 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	151 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

Yeast

Wyeast - Bavarian Wheat 3638

Amount: 1 Each Cost: Attenuation (custom): 73% Flocculation: Low

Optimum Temp: 64 - 75 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 94 B cells required

Target Water Profile

 Balanced Profile

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