



The Northern Craft Brewers

"We Live We Brew"



Brew Day Information

Beer Name	Wheat Beer
Competition	July 2005
Brewer	Ian Priddey
Beer Type	Bavarian Wheat Beer
Original Gravity	1047
Final Gravity	1012
Brew Length	4 gallons/19 Litres
Malt Schedule	2.25 Kg Pale Malt (Maris Otter) 2 Kg Wheat Malt
Other Ingredients	1 tea spoon Irish Moss, 15 mins boil
Hop Schedule Include name and Alpha Acid % e.g. Fuggles, 5.1%, 20g, 60min	1 Oz/28g Tettnang 70 mins 0.5 Oz/14g Tettnang 15 mins 0.5 Oz/14g Tettnang at end of boil, steeped 15 mins
Boil Time	100 mins
Yeast	Wyeast #3068 Weihenstephan Wheat – made into a starter prior to brew day
EBU Bitterness	16 (estimate)
ABV	4.6%
Brewers Comments	<p>Mashed into 6 Litres water heated to 70C; settled at 59C, dropping to 57C after 30 mins.</p> <p>3 litres boiling water added, raising temperature to 62C.</p> <p>1 litre of stiffest part of mash withdrawn and heated to 93C, returned to mash, raising it to 65C.</p> <p>1.5 Litres boiling water added, raising mash to 66C, dropping to 64.5C over 65 mins.</p> <p>[Total of 10.5 Litres water and 4.25Kg grain; total mash time of 130 mins.]</p> <p>80 mins sparge & wort collection.</p> <p>Counter flow cooled to 24C.</p> <p>Primary fermentation in stainless steel, racked to carboy with airlock at SG 1027 after 2 days. Bottled after 17 days in secondary at SG 1017. No priming sugar (trial jar had fermented down to SG 1012)</p>