

Smokey the Bearcat

American Wheat or Rye Beer

Type: All Grain

Batch Size (fermenter): 6.00 gal

Boil Size: 7.86 gal

Boil Time: 60 min

End of Boil Volume 6.76 gal

Final Bottling Volume: 6.00 gal

Fermentation: Ale, Two Stage

Taste Notes:

Date: 3/9/2013

Brewer: Chris

Asst Brewer:

Equipment: Belli Brew Equipment 75%

Brewhouse Efficiency: 75.00 %

Est Mash Efficiency 81.3 %

Taste Rating(out of 50): 30.0

Ingredients

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Amt	Name	Type	#	%/IBU
4 lbs 8.0 oz	Pale Malt, 2 row (Gambrinus) (2.0 SRM)	Grain	1	43.9 %
4 lbs	White Wheat Malt (2.4 SRM)	Grain	2	39.0 %
1 lbs	Wheat, Torrified (1.7 SRM)	Grain	3	9.8 %
8.0 oz	Caramel Malt - 10L (Cargill) (11.5 SRM)	Grain	4	4.9 %
4.0 oz	Oak Smoked Wheat (3.0 SRM)	Grain	5	2.4 %
1.00 oz	Palisade [7.50 %] - Boil 50.0 min	Hop	6	26.6 IBUs
0.96 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	7	-
0.95 Items	Imersion Chiller (Boil 15.0 mins)	Other	8	-
1.00 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	9	3.5 IBUs
1.00 oz	Willamette [5.50 %] - Boil 5.0 min	Hop	10	3.5 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	11	-

Beer Profile

Est Original Gravity: 1.049 SG

Est Final Gravity: 1.011 SG

Estimated Alcohol by Vol: 5.0 %

Bitterness: 33.6 IBUs

Est Color: 3.9 SRM

Measured Original Gravity: 1.046 SG

Measured Final Gravity: 1.010 SG

Actual Alcohol by Vol: 4.7 %

Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Fly Sparge

Sparge Water: 5.25 gal

Sparge Temperature: 170.0 F

Adjust Temp for Equipment: FALSE

Total Grain Weight: 10 lbs 4.0 oz

Grain Temperature: 68.0 F

Tun Temperature: 68.0 F

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.34 gal of water at 162.1 F	153.0 F	60 min

Sparge Step: Fly sparge with 5.25 gal water at 170.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 4.71 oz

Keg/Bottling Temperature: 70.0 F

Fermentation: Ale, Two Stage

Volumes of CO2: 2.3

Carbonation Used: Bottle with 4.71 oz Corn Sugar

Age for: 30.00 days

Storage Temperature: 65.0 F

Notes