

Lemon Coriander Wheat

American Wheat or Rye Beer

Type: All Grain

Date: 2/28/2009

Batch Size: 11.00 gal

Brewer:

Boil Size: 13.25 gal

Asst Brewer:

Boil Time: 60 min

Equipment: 20 gallon brewpot and Igloo Cooler (12 gal)

Taste Rating(out of 50): 0.0

Brewhouse Efficiency: 80.00

Taste Notes:

Ingredients

Amount	Item	Type	% or IBU
8.30 lb	Wheat Malt, Ger (2.0 SRM)	Grain	42.56 %
5.45 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	27.94 %
3.15 lb	Wheat, Flaked (1.6 SRM)	Grain	16.15 %
2.60 lb	Pilsner (2 Row) Ger (2.0 SRM)	Grain	13.35 %
1.10 oz	Hallertauer, New Zealand [6.30 %] (60 min)	Hops	10.2 IBU
1.10 oz	Hallertauer, New Zealand [6.30 %] (15 min)	Hops	5.1 IBU
1.10 oz	Hallertauer, New Zealand [6.30 %] (3 min)	Hops	1.3 IBU
1.00 oz	Coriander Seed (Boil 5.0 min)	Misc	
1 Pkgs	American Ale II (Wyeast Labs #1272)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.053 SG **Measured Original Gravity:** 0.000 SG

Est Final Gravity: 1.013 SG **Measured Final Gravity:** 0.000 SG

Estimated Alcohol by Vol: 5.17 % **Actual Alcohol by Vol:** 0.00 %

Bitterness: 16.6 IBU

Calories: 0 cal/pint

Est Color: 3.5 SRM

Color:

Color

Mash Profile

Mash Name: Single Infusion, Medium Body, No Mash Out

Total Grain Weight: 19.50 lb

Sparge Water: 9.50 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment: FALSE

Mash PH: 5.4 PH

Single Infusion, Medium Body, No Mash Out

Step Time	Name	Description	Step Temp
75 min	Mash In	Add 24.38 qt of water at 164.8 F	153.0 F