

Summer Cherry Wheat

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Category: 15 - German Wheat and Rye Beer

Subcategory: A - Weizen/Weissbier



Kettle Volume: 13 gal (SG: 1.049)

Boil Duration: 60.0 min

Evaporation: 1.5 gal

Volume Gain/Loss: 0.0 gal

Final Volume: 11.05 gal (SG: 1.058)

Efficiency: 80.0%

Attenuation: 75.0%

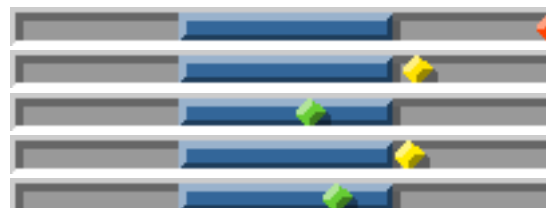
Evap/Hour: 1.5 gal

Ingredients:

1.5 oz Czech Saaz (3.5%) - added during boil, boiled 60 min
1 oz Czech Saaz (3.5%) - added during boil, boiled 30.0 min
10 lbs Pale Malt(2-row)
6 lbs Wheat Malt
4 lbs White Wheat
1 lbs Cara-Pils Dextrine Malt
1 lbs Crystal 20L
0.0 oz Irish Moss - added during boil, boiled 15.0 min
1.0 ea White Labs WLP380 Hefeweizen IV Ale
6.0 lbs Cherries (frozen) - added dry to secondary fermenter
0.0 lbs Rice Hulls

Style Comparison:

Recipe	Guideline
Original Gravity: 1.058	1.044 - 1.052
Terminal Gravity: 1.014	1.010 - 1.014
Color: 5.7 °SRM	2.0 - 8.0
Alcohol: 5.71%	4.3% - 5.6%
Bitterness: 13.17	8.0 - 15.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 14.26 °P	14.26 °P	Alcohol: 16.1 g	111.03
Attenuation: 75.0%	60.0%	Carbs: 20.2 g	76.6
Terminal Extract: 3.7 °P	5.7 °P	Protein: 1.4 g	5.64
% Alcohol: 5.71% ABV	4.47% ABW		Total: 193.27

Schedule:

Ambient Air: 76 °F
Source Water: 60.0 °F
Elevation: 500 ft

00:23:31 Mash In
 Liquor: 6.87 gal
 Strike: 130.0 °F
 Target: 122 °F

00:53:31 Protein Rest
 Rest: 30 min
 Final: 122.0 °F

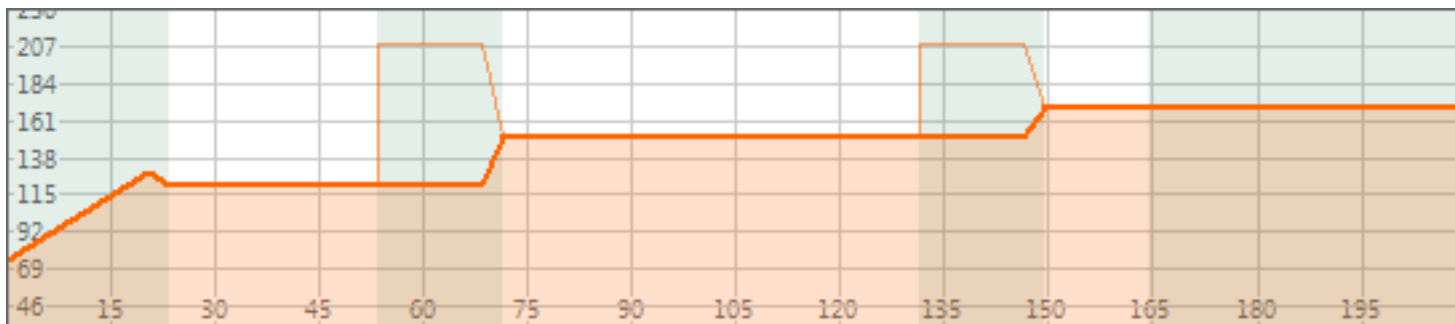
01:11:31 Decoc #1
 Volume: 3.01 gal
 Boil: 15 min
 Target: 152 °F

02:11:31 Saccharification Rest
 Rest: 60.0 min
 Final: 152.0 °F

02:29:31 Decoc #2
 Volume: 2.74 gal
 Boil: 15 min
 Target: 170 °F

02:44:31 Mash Out
 Heat: 15 min
 Target: 170 °F

03:29:31 Sparge
 Sparge
 Volume: 8.92 gal
 Temperature: 170.0 °F
 Runoff: 12.48 gal
 Duration: 45.0 min
 Total Runoff: 12.8 gal



Carbonation:

Natural Conditioning

Beer Temp: 68.0 °F
 Priming Agent Rate: 4.02 g/L
 Priming Agent Mass: 494.158 g
 Volumes CO₂: 3.8

Forced Carbonation

Beer Temp: 45 °F
 Pressure: 30.0 PSI
 Volumes CO₂: 3.8