

BLUE MOON CLONE AMERICAN WHEAT

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| Est Batch Size: 10 Ltr | Est Bitterness: 23 IBU | Est Color: 8 EBC |
| Type: All Grain Batch Size: 10.00 L Boil Size: 15 L | End of Boil Vol: 13 L Final Bottling Vol: 8.5 L Fermentation: Ale, Single Stage | Boil Time: 60 min Efficiency: 75.00 % |

Prepare for Brewing

- Hydrate yeast with 200 ml warm water
- Clean and Prepare Brewing Equipment
- Total Water Needed: 17 L
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|---------|-------------------------------|-------|---|--------|--------|
| 1.00 kg | CHÂTEAU PILSEN 2RS (3.0 EBC) | Grain | 1 | 44.4 % | 0.65 L |
| 0.90 kg | CHÂTEAU WHEAT BLANC (4.5 EBC) | Grain | 2 | 40.0 % | 0.59 L |
| 0.25 kg | Oats, Flaked (2.0 EBC) | Grain | 3 | 11.1 % | 0.16 L |
| 0.10 kg | Aromatic Malt (51.2 EBC) | Grain | 4 | 4.4 % | 0.07 L |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|------------------|-----------------------------|------------------|-----------|
| Saccharification | Add 17 L of water at 72.6 C | 68.9 C | 60 min |
| Mash Out | Heat to 75.6 C over 7 min | 75.6 C | 10 min |

- Sparge Water Acid: None
- If steeping, remove grains, and prepare to boil wort
- Add water to achieve boil volume of 15 L
- Estimated pre-boil gravity is 11 Brix

Boil Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|---------|---------------------------------------|--------|---|-----------|--------|
| 15.00 g | Palisade [6.00 %] - Boil 60.0 min | Hop | 5 | 18.7 IBUs | - |
| 10.00 g | Palisade [6.00 %] - Boil 10.0 min | Hop | 6 | 4.5 IBUs | - |
| 10.00 g | Coriander Seed-Ground (Boil 5.0 mins) | Spice | 7 | - | - |
| 10.00 g | Orange Peel, Bitter (Boil 5.0 mins) | Spice | 8 | - | - |
| 8.00 ml | Spindasol SB1 (Boil) | Fining | 9 | - | - |

- Estimated Post Boil Vol: 13 L and Est Post Boil Gravity: 13 Brix

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 10.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|---------|--------------------------|-------|----|-------|--------|
| 1.0 pkg | AEB Arome + (AEB #Arome) | Yeast | 10 | - | - |

- Measure Actual Original Gravity _____ (Target: 13 Brix)
- Measure Actual Batch Volume _____ (Target: 10.00 L)

Fermentation

- Primary Fermentation (14.00 days at 19.4 C ending at 19.4 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|---------|--------------------------|--------|----|-------|--------|
| 8.00 ml | Spindasol SB3 (Bottling) | Fining | 11 | - | - |

- Measure Final Gravity: _____ (Estimate: 4 Brix)
- Date Bottled/Kegged: _____ - Carbonation: Bottle with 45 g Table Sugar
- Age beer for 30.00 days at 18.3 C
- Drink and enjoy!