



# RECIPES

# AMERICAN WHEAT

# LALBREW® NOTTINGHAM 30L



STEP 1

## LIQUOR

	LITRES
<b>Final Kettle Vol</b>	<b>27</b>
<b>Beg Kettle Vol</b>	<b>30</b>
<b>L:G</b>	<b>3.1</b>
Mashing in Liquor	26
Lauter	0
<b>Sparge Liquor</b>	<b>13</b>
Total Liquor	39

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

3



STEP 2

## MALT

<b>Original Gravity/Plato</b>	<b>1.0698</b>	<b>17.0</b>
<b>BME (premised)</b>	<b>0.860</b>	
<b>Colour (Lovibond)</b>	<b>7 to 9</b>	

EXTRACT (KG): 4.91

WEIGHT OF MALT (KG)

<b>Pale ale</b>	<b>5.06</b>
<b>Flaked Wheat</b>	<b>0.73</b>
<b>Munich 1</b>	<b>0.52</b>
<b>TOTAL</b>	<b>6.30</b>

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
<b>Pale ale</b>	0.700	0.790	0.679	3.1	3.2
<b>Flaked Wheat</b>	0.098	0.770	0.662	7.0	1.0
<b>Munich 1</b>	0.07	0.77	0.662	6	0.6

**TOTAL 4.9**



## TEMPERATURE

	°F	°C
<b>Conversion Temp</b>	<b>153</b>	<b>67.0</b>
<b>Strike Temp</b>	<b>165</b>	<b>73.8</b>
Sparge Temp	174	78.9

SPARGE ACID

NONE

FONT LEGEND

**Temp**  
Gravity/Brewing parameters  
**Water**  
**Malts**  
**Hops**  
**Yeast**



STEP 3

## HOPS

**Kettle Boil Time: 60 Min**

Hop Additions: 6

**IBUs: 55**

Irish Moss @ 30 min before knock-out: 1.5 G (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
<b>Cascade</b>	0.055	<b>75.00</b>	0.200	0.600	33.00	<b>81</b>
<b>Cascade</b>	0.055	<b>45.00</b>	0.150	0.200	11.00	<b>36</b>
<b>Cascade</b>	0.055	<b>15.00</b>	0.100	0.100	5.50	<b>27</b>
<b>Cascade</b>	0.055	<b>5.00</b>	0.050	0.050	2.75	<b>27</b>
<b>Cascade</b>	0.055	<b>whirlpool</b>	0.050	0.025	1.38	<b>14</b>
<b>Cascade</b>	0.055	<b>whirlpool</b>	0.050	0.025	1.38	<b>14</b>
<b>TOTAL</b>						<b>198</b>



STEP 4

## YEAST

<b>Yeast Type/Number</b>	<b>Lalbrew® Nottingham</b>
<b>Fermentation Temp</b>	<b>20°C</b>



## NOTES

• Non-filtered