

Whiskey Oak Wheat Wine

Wood Aged Beer

Type: All Grain

Batch Size: 6.00 gal

Boil Size: 8.38 gal

Boil Time: 90 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 5/24/2011

Brewer: Alex Cando

Asst Brewer:

Equipment: Brew Pot (15 Gal) and
Igloo/Gott Cooler (10 Gal)

Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
1.00 lb	Rice Hulls (0.0 SRM)	Adjunct	3.77 %
15.00 lb	Pale Malt, Maris Otter (Thomas Fawcett) (3.0 SRM)	Grain	56.60 %
7.00 lb	Wheat Malt, Bel (2.0 SRM)	Grain	26.42 %
1.00 lb	Munich Malt (9.0 SRM)	Grain	3.77 %
1.00 lb	Wheat, Flaked (1.6 SRM)	Grain	3.77 %
1.00 lb	Wheat, Torrified (Thomas Fawcett) (2.0 SRM)	Grain	3.77 %
0.50 lb	Crystal Dark Malt (Thomas Fawcett) (86.0 SRM)	Grain	1.89 %
2.00 oz	Centennial [10.00 %] (0 min) (Mash Hop)	Hops	-
0.50 oz	Millennium [14.50 %] (120 min) (First Wort Hop)	Hops	23.8 IBU
0.50 oz	Millennium [14.50 %] (90 min)	Hops	21.7 IBU
1.00 oz	Centennial [10.00 %] (60 min)	Hops	29.9 IBU
1.00 oz	Centennial [10.00 %] (30 min)	Hops	15.2 IBU
4.00 oz	Oak Chips (Secondary 7.0 days)	Misc	
1 Pkgs	SafAle American Ale (DCL Yeast #S-05)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.119 SG

Est Final Gravity: 1.030 SG

Estimated Alcohol by Vol: 11.82 %

Bitterness: 90.6 IBU

Est Color: 11.3 SRM

Measured Original Gravity: 1.010 SG

Measured Final Gravity: 1.005 SG

Actual Alcohol by Vol: 0.65 %

Calories: 43 cal/pint

Color:



Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge

Sparge Water: 4.08 gal

Sparge Temperature: 168.0 F

Total Grain Weight: 26.50 lb

Grain Temperature: 72.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment: TRUE
Mash PH: 5.4 PH

Single Infusion, Medium Body, Batch Sparge

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 33.13 qt of water at 169.2 F	154.0 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: Corn Sugar **Volumes of CO2:** 2.4
Pressure/Weight: 4.5 oz **Carbonation Used:** -
Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days
Storage Temperature: 52.0 F

Notes

Soak the Oak chips in your favorite Whiskey for at least 2 weeks prior to adding to Secondary.

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