

Black Pepper Wheat

Spice, Herb, or Vegetable Beer

Type: All Grain
Batch Size: 6.00 gal
Boil Size: 7.58 gal
Boil Time: 60 min
Taste Rating(out of 50): 35.0
Taste Notes:

Date: 3/20/2010
Brewer: Dan Dickinson
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)
Brewhouse Efficiency: 70.00

Ingredients

Amount	Item	Type	% or IBU
5.00 lb	Wheat Malt, Ger (2.0 SRM)	Grain	54.05 %
4.25 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	45.95 %
1.00 oz	Williamette [4.90 %] (60 min)	Hops	16.1 IBU
0.50 oz	Williamette [4.90 %] (15 min)	Hops	4.0 IBU
0.40 oz	Centennial [10.00 %] (0 min)	Hops	-
0.25 oz	Black Pepper - Fresh Ground (Boil 0.0 min)	Misc	
0.38 oz	Black Pepper - Fresh Ground (Secondary 5.0 min)	Misc	
1.00 items	Gelatin (Secondary 5.0 hours)	Misc	
1.00 tsp	Irish Moss (Boil 20.0 min)	Misc	
1 Pkgs	SafAle American Ale (DCL Yeast #S-05)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.041 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 3.89 %
Bitterness: 20.1 IBU
Est Color: 3.2 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, Light Body
Sparge Water: 4.20 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 9.25 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

Single Infusion, Light Body

Step Time	Name	Description	Step Temp
75 min	Mash In	Add 11.56 qt of water at 163.7 F	152.0 F

10 min Mash Out Add 7.40 qt of water at 196.6 F 168.0 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

Rack to Secondary - Add .38oz (10 grams) pepper and gelatin pkt. Keep in secondary 10 days. Age 4 weeks

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