

Goose Island 312 Clone

American Wheat or Rye Beer

Type: All Grain

Batch Size: 5.00 gal

Boil Size: 6.41 gal

Boil Time: 60 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 6/2/2010

Brewer: Forest City Brewers

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	Pale Malt (2 Row) US (2.0 SRM)	Grain	62.50 %
3.00 lb	White Wheat Malt (2.4 SRM)	Grain	37.50 %
0.50 oz	Liberty [4.10 %] (60 min)	Hops	8.0 IBU
1.00 oz	Cascade [7.50 %] (15 min)	Hops	14.6 IBU
0.50 oz	Cascade [7.50 %] (0 min)	Hops	-
1.00 tsp	Irish Moss (Boil 15.0 min)	Misc	
1 Pkgs	SafAle American Ale (DCL Yeast #S-05)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.041 SG

Measured Original Gravity: 1.010 SG

Est Final Gravity: 1.011 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 3.97 %

Actual Alcohol by Vol: 0.65 %

Bitterness: 22.6 IBU

Calories: 43 cal/pint

Est Color: 3.5 SRM

Color:



Mash Profile

Mash Name: Single Infusion, Light Body, Batch Sparge

Total Grain Weight: 8.00 lb

Sparge Water: 5.12 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment: TRUE

Mash PH: 5.4 PH

Single Infusion, Light Body, Batch Sparge

Step Time	Name	Description	Step Temp
75 min	Mash In	Add 10.00 qt of water at 164.7 F	150.0 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: Kegged
(Forced CO2)

Volumes of CO2: 2.4

Pressure/Weight: 13.7 PSI

Carbonation Used: -

Keg/Bottling Temperature: 45.0 F

Age for: 28.0 days

Storage Temperature: 52.0 F

Notes

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