

Bartz Watermelon Wheat

Weizen/Weissbier

Type: Partial Mash
Batch Size: 6.00 gal
Boil Size: 4.25 gal
Boil Time: 30 min
Taste Rating(out of 50): 35.0
Taste Notes: Have not tried this recipe yet.

Date: 6/26/2010
Brewer: James (merddyn)
Asst Brewer: Andrea
Equipment: Brew Pot (5 Gallon)
Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
3.33 lb	Wheat Liquid Extract [Boil for 10 min]	Extract	47.03 %
2.75 lb	Wheat Malt, Bel (2.0 SRM)	Grain	38.84 %
1.00 lb	Wheat, Flaked (1.6 SRM)	Grain	14.12 %
1.00 oz	Hallertauer [3.20 %] (30 min)	Hops	6.9 IBU
1.00 oz	Hallertauer [3.80 %] (10 min) (Aroma Hop-Steep)	Hops	-
1.00 oz	Watermelon flavor (Secondary 1.0 days)	Misc	
2.00 tsp	Yeast Nutrient (Primary 3.0 days)	Misc	
1 Pkgs	Hefeweizen IV Ale (White Labs #WLP380)	Yeast-Wheat	

Beer Profile

Est Original Gravity: 1.037 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 3.70 %
Bitterness: 8.2 IBU
Est Color: 4.9 SRM

Measured Original Gravity: 1.010 SG
Measured Final Gravity: 1.005 SG
Actual Alcohol by Vol: 0.65 %
Calories: 43 cal/pint
Color:
 Color

Mash Profile

Mash Name: My Mash
Sparge Water: 4.95 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 3.75 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

My Mash

Step Time	Name	Description	Step Temp
40 min	Step	Add 0.00 gal of water at 155.0 F	155.0 F

Mash Notes:**Carbonation and Storage*****Carbonation Type:*** Corn Sugar ***Volumes of CO2:*** 2.4***Pressure/Weight:*** 4.5 oz ***Carbonation Used:*** -***Keg/Bottling Temperature:*** 60.1
F ***Age for:*** 28.0 days***Storage Temperature:*** 70.0 F**Notes**Recipe by merddyn (James) from www.simplehomebrewing.com.Created with [BeerSmith](#)