Pine Cone Hefeweizen w flaked rice

Weizen/Weissbier

Type: Partial Mash   *Date:* 7/31/2010
*Batch Size***:** 6.00 gal   *Brewer***:** James (merddyn)
Boil Size: 4.97 gal   *Asst Brewer***:** Andrea
*Boil Time***:** 30 min   *Equipment***:** Brew Pot (5 Gallon)
*Taste Rating(out of 50)***:** 35.0   *Brewhouse Efficiency***:** 75.00

*Taste Notes***:** Ft Hood gives an un-mistakable pine cone flavor. Won't be doing this recipe again. Ft Hood hops was a recomended substitute for hallertau because my brew shop was out of Hall.

Ingredients

Amount	Item	Type	% or IBU
3.30 lb	Wheat Liquid Extract (Briess Bavarian wheat) [Boil for 10 min]	Extract	45.21 %
3.00 lb	Wheat Malt, Ger (2.0 SRM)	Grain	41.10 %
1.00 lb	Rice, Flaked (1.0 SRM)	Grain	13.70 %
1.00 oz	Mt. Hood [4.50 %] (30 min)	Hops	10.3 IBU
1.00 oz	Mt. Hood [4.50 %] (10 min)	Hops	4.8 IBU
5.00 gal	Ozarka	Water	
1 Pkgs	German Ale (Wyeast Labs #1007)	Yeast-Ale	

Beer Profile

*Est Original Gravity***:** 1.038 SG   *Measured Original Gravity***:** 1.060 SG
Est Final Gravity: 1.009 SG   *Measured Final Gravity***:** 1.005 SG
Estimated Alcohol by Vol: 3.77 %   *Actual Alcohol by Vol:* 7.18 %
Bitterness: 17.5 IBU   *Calories:* 263 cal/pint
                                           *Color***:**
Est Color: 4.8 SRM   Color

Mash Profile

*Mash Name***:** Single Infusion, Full Body   *Total Grain Weight***:** 4.00 lb
*Sparge Water***:** 3.95 gal   *Grain Temperature***:** 72.0 F
*Sparge Temperature***:** 168.0 F   *TunTemperature***:** 72.0 F
*Adjust Temp for Equipment***:** FALSE   *Mash PH***:** 5.4 PH

Single Infusion, Full Body

Step Time	Name	Description	Step Temp
45 min	Mash In	Add 1.25 gal of water at 170.5 F	158.0 F

10 min   Mash Out   Add 0.50 gal 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

Recipe by merddyn from www.simplehomebrewing.com.
Vigerous fermentation foamed through 1 fermentation Lock (barrel)

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