



RECIPES

LALBREW® NOTTINGHAM AMERICAN WHEAT 30L



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	27
Beg Kettle Vol	30
L:G	3.1
Mashing in Liquor	26
Lauter	0
Sparge Liquor	13
Total Liquor	39

EVAPORATION RATE
0.10

EVAPORATION AMOUNT
3



STEP 2

MALT

Original Gravity/Plato	1.0698	17.0
BME (premised)	0.860	
Colour (Lovibond)	7 to 9	

EXTRACT (KG):	4.91
WEIGHT OF MALT (KG)	
Pale ale	5.06
Flaked Wheat	0.73
Munich 1	0.52
TOTAL	6.30

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Pale ale	0.700	0.790	0.679	3.1	3.2
Flaked Wheat	0.098	0.770	0.662	7.0	1.0
Munich 1	0.07	0.77	0.662	6	0.6
TOTAL					4.9



TEMPERATURE

	°F	°C
Conversion Temp	153	67.0
Strike Temp	165	73.8
Sparge Temp	174	78.9

SPARGE ACID
NONE

FONT LEGEND

- Temp**
- Gravity/Brewing parameters**
- Water**
- Malts**
- Hops**
- Yeast**



STEP 3

HOPS

Kettle Boil Time: 60 Min

Hop Additions: 6

IBUs: 55

Irish Moss @ 30 min before knock-out: 1.5 G (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Cascade	0.055	75.00	0.200	0.600	33.00	81
Cascade	0.055	45.00	0.150	0.200	11.00	36
Cascade	0.055	15.00	0.100	0.100	5.50	27
Cascade	0.055	5.00	0.050	0.050	2.75	27
Cascade	0.055	whirlpool	0.050	0.025	1.38	14
Cascade	0.055	whirlpool	0.050	0.025	1.38	14
TOTAL						198



STEP 4

YEAST

Yeast Type/Number	LalBrew® Nottingham
Fermentation Temp	20°C



NOTES

- Non-filtered