

Rustbucket clone
American Wheat or Rye Beer

Recipe Specs

Batch Size (L): 30.0
Total Grain (kg): 7.596
Total Hops (g): 290.88
Original Gravity (OG): 1.068 (°P): 16.6
Final Gravity (FG): 1.016 (°P): 4.1
Alcohol by Volume (ABV): 6.86 %
Colour (SRM): 5.9 (EBC): 11.6
Bitterness (IBU): 28.6 (Tinseth)
Brewhouse Efficiency (%): 85
Boil Time (Minutes): 60

Grain Bill

4.500 kg United Kingdom - Lager (59.24%)
1.200 kg American - Rye (15.8%)
1.200 kg United Kingdom - Munich (15.8%)
0.500 kg United Kingdom - Cara Malt (6.58%)
0.196 kg United Kingdom - wheat (2.58%)

Hop Bill

30.0 g Northern Brewer Pellet (7.8% Alpha) @ 60 Minutes (Boil) (1 g/L)
13.0 g Cascade Pellet (7% Alpha) @ 10 Minutes (Boil) (0.4 g/L)
13.0 g Falconer's Flight Pellet (10% Alpha) @ 10 Minutes (Boil) (0.4 g/L)
26.1 g Cascade Pellet (7% Alpha) @ 5 Minutes (Boil) (0.9 g/L)
26.1 g Falconer's Flight Pellet (10% Alpha) @ 5 Minutes (Boil) (0.9 g/L)
26.1 g Cascade Pellet (7% Alpha) @ 30 Minutes (Aroma) (0.9 g/L)
26.1 g Falconer's Flight Pellet (10% Alpha) @ 30 Minutes (Aroma) (0.9 g/L)
65.2 g Cascade Pellet (7% Alpha) @ 0 Days (Dry Hop) (2.2 g/L)
65.2 g Falconer's Flight Pellet (10% Alpha) @ 0 Days (Dry Hop) (2.2 g/L)

Misc Bill

Single step Infusion at 66°C for 60 Minutes.
Fermented at 20°C with Nottingham Ale Yeast

Recipe Generated with BrewersFriend