

# Tequila Barrel Belgian Imperial V

Imperial Wit (CUSTOM) ( 1)

**Type:** All Grain  
**Batch Size:** 5.00 gal  
**Boil Size:** 6.89 gal  
**Boil Time:** 90 min  
**End of Boil Vol:** 5.20 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Two Stage

**Date:** 18 Jun 2013  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** Brew Pot (15 Gal) and  
 Igloo/Gott Cooler (10 Gal)  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 72.0 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Rice Hulls (0.0 SRM)	Adjunct	1	5.7 %	0.12 gal
6 lbs	Wheat, Torrified (1.7 SRM)	Grain	2	34.3 %	0.47 gal
5 lbs	Pilsner (2 Row) Bel (2.0 SRM)	Grain	3	28.6 %	0.39 gal
4 lbs	White Wheat Malt (2.4 SRM)	Grain	4	22.9 %	0.31 gal
1 lbs	Oats, Flaked (1.0 SRM)	Grain	5	5.7 %	0.08 gal
4.0 oz	Acid Malt (3.0 SRM)	Grain	6	1.4 %	0.02 gal
4.0 oz	Caravienne Malt (22.0 SRM)	Grain	7	1.4 %	0.02 gal
1.50 oz	Saaz [4.00 %] - Boil 60.0 min	Hop	8	20.1 IBUs	-
0.50 oz	Citra [12.00 %] - Boil 10.0 min	Hop	9	7.3 IBUs	-
0.50 oz	Citra [12.00 %] - Boil 5.0 min	Hop	10	4.0 IBUs	-
1.0 pkg	Belgian Wit Ale (White Labs #WLP400) [35.49 ml]	Yeast	11	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.088 SG  
**Est Final Gravity:** 1.019 SG  
**Estimated Alcohol by Vol:** 9.2 %  
**Bitterness:** 31.4 IBUs  
**Est Color:** 5.9 SRM

**Measured Original Gravity:** 1.046 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 4.7 %  
**Calories:** 151.6 kcal/12oz

## Mash Profile

**Mash Name:** Double Infusion, Medium Body  
 (MODIFIED)  
**Sparge Water:** 1.56 gal  
**Sparge Temperature:** 174.0 F  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5.72  
**Measured Mash PH:** 5.20

**Total Grain Weight:** 17 lbs 8.0 oz  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Target Mash PH:** 5.20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 15.75 qt of water at 132.1 F	122.0 F	30 min
Saccharification	Add 14.00 qt of water at 192.6 F	152.0 F	30 min

**Sparge:** Fly sparge with 1.56 gal water at 174.0 F

**Mash Notes:** Double step infusion - for medium body beers requiring a protein rest. Used primarily in beers high in unmodified grains or adjuncts.

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 3.93 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Storage Temperature:** 65.0 F

**Volumes of CO2:** 2.3  
**Carbonation Est:** Bottle with 3.93 oz Corn Sugar  
**Carbonation (from Meas Vol):** Bottle with 3.93 oz Corn Sugar  
**Age for:** 30.00 days

Notes

Created with *BeerSmith*