

## Key Lime Cheesecake Pastry Tart - 6%

### Specialty Fruit Beer

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Type: All Grain

IBU : 10 (Tinseth)  
 BU/GU : 0.14  
 Color : 8 SRM  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.057  
 Original Gravity : 1.068  
 Final Gravity : 1.022

### Fermentables (12 lb)

4 lb 8 oz - Pilsen 1.9 °L (37.5%)  
 3 lb 8 oz - Wheat White Malt 2.8 °L (29.2%)  
 2 lb - Honey Malt 19 °L (16.7%)  
 2 lb - Oats, Flaked 1.3 °L (16.7%)  
 1 lb - 15 min - Boil - Milk Sugar (Lactose) 0 °L

### Hops (0.55 oz)

15 min - 0.55 oz - Citra - 13% (10 IBU)

### Miscellaneous

Mash - 0.9 g - Calcium Chloride (CaCl2)  
 Mash - 0.5 items - Campden Tablets  
 Mash - 0.9 g - Gypsum (CaSO4)  
 Mash - 3 ml - Lactic Acid 88%  
 15 min - Boil - 0.3 tsp - Yeast Nutrients  
 Primary - 1 items - Cinnamon Stick  
 ^ 1 stick will give you a hint of graham crac...  
 Secondary - 370 ml - Nellie & Joe's Key Lime...  
 Secondary - 150 ml - Olive Nation Key Lime TT...  
 Secondary - 150 ml - Olive Nation NY Cheeseca...  
 ^ Due to acid from Key Lime juice, the cheese...  
 Secondary - 150 ml - Olive Nation Vanilla TTB...

### Yeast

1 pkg - Omega Lutra Kveik OYL-071

### Anvil Foundry 10.5 240V

Batch Size : 5.5 gal  
 Boil Size : 6.8 gal  
 Post-Boil Vol : 6.3 gal

Mash Water : 5.67 gal  
 Sparge Water : 2.01 gal  
 Boil Time : 30 min  
 Total Water : 7.68 gal



8 SRM

Brewhouse Efficiency: 74.6%  
 Mash Efficiency: 82.1%

### Mash Profile

High fermentability  
 155 °F - 60 min - Temperature  
 168 °F - 10 min - Mash Out

### Fermentation Profile

Ale  
 72 °F - 12 PSI - 7 days - Primary  
 38 °F - 12 PSI - 3 days - Cold Crash  
 38 °F - 14 PSI - 14 days - Add Extracts into...  
 38 °F - 14 PSI - 30 days - Filter Into Final...

### Water Profile

MKE water (Balanced)  
 Ca 50 Mg 12 Na 10 Cl 30 SO 45 HCO 43  
 SO/Cl ratio: 1.5  
 Mash pH: 5.49

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes

Crowd Voted Favorite at Fondy Brewfest 2024

Key Lime Cheesecake Pastry Tart is a balanced mildly tart beer with a cheesecake aroma followed by fresh key lime and graham cracker finish.

# Key Lime Cheesecake Pastry Tart

Brewfather

www.brewfather.app

## Recipe Notes

### Equipment used

Anvil Foundry 10.5 220V

Primary Fermenter KegLand 7.5 Gallon Kegmenter

Secondary Fermenter 5 Gallon Corny Keg

BeerBrite Filtration System (Northern Brewer)

Final Serving Keg 5 Gallon Corny Keg

Pressure fermentation is not 100% necessary. Due to multiple transfers it allows for low oxidation risk, low infection risk and allows for carbonation over time. After primary fermentation and cold crash is complete, add extracts / flavorings to a secondary fermenting keg and purge well with CO2. Transfer beer into the keg with the flavorings. **\*\*Important\*\*** Make sure to invert and roll the full keg multiple times to help dissolve and incorporate the extracts and lime juice into the beer. After a few days you can sample and adjust flavorings if desired. During the conditioning time the cheesecake extract and or lactose will coagulate. Transfer beer into final serving keg using BeerBrite pleated paper filter, carbonate to desired level and enjoy.