



May all your fermentations be Great Fermentations!

American Wheat – A mild, easy-drinking wheat beer!

A light and easy-drinking wheat beer with a subtle spicy hop aroma. This beer makes a great base for any fruit additions. Make it into a raspberry wheat by adding a pound of raspberry puree toward the end of fermentation. The possibilities are endless!

BEER SPECS

Original Gravity:

1.042 —1.044 @ 65% efficiency

1.046 —1.048 @ 70% efficiency

1.049 —1.051 @ 75% efficiency

Final Gravity: 1.010—1.014

IBU: 12– 14

ABV%: 3.7% - 5.4%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A lower mash temperature is recommended to create a more fermentable wort that will lead to an easy-drinking beer. We suggest a mash temperature of 148° - 150°F. With lower mash temperatures, you may extend the mash time to 75-90 minutes to ensure complete conversion.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation of one week may be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

5 lbs. 2-Row Brewer's Malt

4 lb. White Wheat Malt

0.5 lb. Flaked Wheat

0.25 lb. Munich Malt

0.25 lb. Aromatic Malt

1 lb. Rice Hulls

FERMENTABLES

0.75 oz. Saaz hops, added at the beginning of the 60 minute boil

0.5 oz. Hallertau hops, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

0.5 oz. Hallertau hops, added at the end of the boil.

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1010 American Ale, Nottingham dry yeast

