



Bonsai Dog – *A small beer with all the characteristics of a big one!*

Hops hops hops! This American style wheat beer packs a big punch of citrusy hops without the high gravity of an IPA. Very sessionable, Bonsai Dog goes down smooth, pint after pint!

BEER SPECS

Original Gravity:

1.042 —1.044 @ 65% efficiency

1.045 —1.047 @ 70% efficiency

1.048 —1.050 @ 75% efficiency

Final Gravity: 1.009—1.012

IBU: 55-60

ABV%: 3.9% - 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 moderate mash temperature is recommended to create a slightly more fermentable wort that will lead to an easy-drinking beer. We suggest a mash temperature of 150° - 152°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation is recommended to improve clarity, reduce sedimentation and for dry-hopping. Leave dry hops in contact with the beer for 4-7 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

RECIPE DETAILS

- 6 lbs.** White Wheat Malt
- 3 lb.** 2-Row Brewer's Malt
- 0.5 lb.** Carapils Malt

FERMENTABLES

- 0.75 oz.** Citra hops, added at the beginning of the 60 minute boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 1.5 oz.** Citra hops, added 15min from the end of the boil
- 2.5 oz.** Amarillo hops, added at the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, Wyeast #1010 American Wheat, or Safale S-05 dry yeast

