



May all your fermentations be Great Fermentations!

Chamomile Wheat – Smells great, tastes great!

A slightly sweet wheat beer with a strong aroma of fresh chamomile. The Bavarian wheat strain of yeast contributes slight notes of banana and clove, as well. A very nice beer for spring or summer, but let's face it...we could drink this beer anytime!

BEER SPECS

Original Gravity:

1.048 —1.050 @ 65% efficiency

1.052 —1.054 @ 70% efficiency

1.056 —1.058 @ 75% efficiency

Final Gravity: 1.009—1.013

IBU: 10-14

ABV%: 4.6% - 6.4%

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 balanced wort that will lead to an easy-drinking, delicious beer. We suggest a mash temperature of 151° - 153°F.

Fermentation Schedule:

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

RECIPE DETAILS

5 lbs. 2-Row Brewer's Malt

5 lb. White Wheat Malt

0.5 lb. Munich Malt

0.5 lb. Flaked Wheat

0.25 lb. Aromatic Malt

1 lb. Rice Hulls

FERMENTABLES

0.25 oz. Tettnang hops, added at the beginning of the 60 minute boil

0.5 oz. Tettnang 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 15 min from the end of the boil

0.5 oz. Chamomile, added 10 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #3056 Bavarian Wheat, Wyeast #3333 German Wheat, or Safbrew WB-06 Wheat dry yeast

