



May all your fermentations be Great Fermentations!

Easy Wheat – Classic German Hefeweizen!

Light, crisp and refreshing with strong banana and clove notes. The level of these esters and phenols can be manipulated through yeast selection and temperature control.

BEER SPECS

Original Gravity:

1.046 —1.048 @ 65% efficiency

1.049 —1.051 @ 70% efficiency

1.053 —1.055 @ 75% efficiency

Final Gravity: 1.011—1.014

IBU: 10-15

ABV%: 4.2% - 5.8%

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 moderately low mash temperature is recommended to create a light, refreshing and easy-drinking wheat beer. We suggest a mash temperature of 149° - 151°F.

Fermentation Schedule:

We recommend a primary fermentation of two to three weeks at 64° - 72°F. Higher fermentation temperatures will generally manipulate the yeast toward banana-ester production, while lower temperatures will generally manipulate yeast toward clove notes. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

6 lbs.	White Wheat Malt
4 lbs.	2-Row Brewer's Malt
0.50 lb.	Carapils Malt
1 lb.	Rice Hulls

FERMENTABLES

1.0 oz.	Tettnang hops, added at the beginning of the 60 minute boil
1.0 tsp.	Irish moss (<i>optional</i>), added 20 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #3056 Bavarian Wheat Blend, Wyeast #3068 Weihenstephan Weizen, Wyeast 1010 American Wheat, or Safbrew WB-06 dry yeast

