



May all your fermentations be Great Fermentations!

Honey Wheat – Easy drinking wheat beer with subtle honey aroma!

A classic hefeweizen beer with a slight honey aroma from the specialty malt. Yeast strain will significantly affect the flavor and aroma of this beer. Use the American Wheat strain if banana and clove flavors are not desired.

BEER SPECS

Original Gravity:

1.040 —1.042 @ 65% efficiency

1.043 —1.045 @ 70% efficiency

1.046 —1.048 @ 75% efficiency

Final Gravity: 1.010—1.013

IBU: 10-15

ABV%: 3.5% - 5.0%

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

5 lbs. 2-Row Brewer's Malt

4 lb. Wheat White Malt

0.50 lb. Honey Malt

FERMENTABLES

0.40 oz. Tettnang 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

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BOIL SCHEDULE

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

