



## Lil' Summadis – A super smooth wheat ale that defies expectations of what a wheat beer can be!

Modeled after a popular commercial beer from California, this beer blurs the lines between IPA and American wheat! While this beer has plenty of hops for lots of flavor and aroma, it is smooth enough to appeal to wheat beer drinkers too! A silky wheat with a heavy dose of alcohol that is incredibly easy to drink!

### BEER SPECS

#### Original Gravity:

1.065 —1.067 @ 65% efficiency

1.070 —1.072 @ 70% efficiency

1.075 —1.077 @ 75% efficiency

**Final Gravity:** 1.014—1.017

**IBU:** 55-60

**SRM:** 5-7

**ABV%:** 6.3% - 8.3%

**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 low to moderate mash temperature is recommended to create an light-bodied wheat beer that is both crisp and refreshing. We suggest a mash temperature of 149° - 151°F.

#### Fermentation Schedule:

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

### RECIPE DETAILS

**7.5 lbs.** 2-Row Brewer's Malt

**6 lbs.** White Wheat Malt

**1 lb.** Torrified Wheat

**0.25 lb.** Carawheat Malt

**1 lb.** Rice Hulls

### FERMENTABLES

**1.0 oz.** Nugget hops, added at the beginning of the 60 minute boil

**1.0 oz.** Willamette 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

**1.0 oz.** Hallertau hops, added 15 min from the end of the boil

**1 oz.** **Each** Amarillo, Cascade, Centennial and Chinook, added as a dry hop

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Wyeast #1098 British Ale, White Labs WLP007 Dry English Ale, Imperial Organic Yeast A01 House, or Safale S-04 Dry Yeast.

**A starter or two standard packs of yeast are highly recommended.**

**Brewer's Notes:** This recipe is modeled off of a favorite commercial beer from a Brewery in Lagunitas, California. It is a wheat beer that has a high ABV and a lot of hops, yet is silky and smooth! The dry hops add a ton of citrus and fruit character to the beer, but it does not have a punch-you-in-the-face bitterness like many IPAs have. As far as beer styles go, this one is defiant of categorization, but sales of the commercial beer in question prove that it is popular nonetheless!

