

# » Brewing recipe for »38° wheat beer«

## 20-litre Braumeister

### METHOD

#### Mash programme

1	38 °C	Start mashing
2	52 °C	0 min
3	62 °C	30 min
4	72 °C	40 min
5	78 °C	10 min
6	Boiling	80 min

#### Hop addition

20 g Tett nang hops	70 min before end of boil
5 g Perle hops	40 min before end of boil
5 g Cascade	At end of boil
alternative to Cascade also Simcoe	

#### Original gravity

12 °P with 21 litres

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#### Fermentation

Fermentation temperature at around 22 °C

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#### Maturing

2–3 days at room temperature,  
followed by 2–3 weeks  
in the refrigerator at 5 °C

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### INGREDIENTS

23 l	Brewing water plus sparging water
2.0 kg	Wheat malt
2.0 kg	Vienna malt / Pilsner malt 50/50
0.5 kg	Carahell
15 g	Tett nang hops (4.8 % alpha)
5 g	Perle hops (10 % alpha)
5 g	Cascade hops (5 % alpha)
alternatively Simcoe hops (12 %)	
1 packet	Safbrew WB06 yeast

### EVALUATION

#### My comments

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#### My evaluation



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Quantity, time and temperature specifications are recommendations without liability.