

» Brewing recipe for »38° wheat beer« 500-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

380 g	Tettnang hops	70 min before end of boil
120 g	Perle hops	40 min before end of boil
120 g	Cascade	At end of boil
alternative to Cascade also Simcoe		

Original gravity

12 °P with 520 litres

Fermentation

Fermentation temperature at around 22 °C

Maturing

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

INGREDIENTS

550 l	Brewing water plus sparging water
46.0 kg	Wheat malt
46.0 kg	Vienna malt / Pilsner malt 50/50
8.0 kg	Carahell
380 g	Tettnang hops (4.8 % alpha)
120 g	Perle hops (10 % alpha)
120 g	Cascade hops (5 % alpha)
alternatively Simcoe hops (12 %)	
3 packets	Safbrew WB06 yeast

EVALUATION

My comments

My evaluation



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Quantity, time and temperature specifications are recommendations without liability.