

» Brewing recipe for »wheat beer«

10-litre Braumeister

METHOD

Mash programme

1	50 °C	Start mashing
2	52 °C	0 min
3	63 °C	15 min
4	73 °C	35 min
5	78 °C	15 min
6	Boiling	80 min

Hop addition

10 g Tettnang hops 70 min before end of boil

Original gravity

12 °P with 11 litres

Fermentation

Fermentation temperature at around 22 °C

Maturing

2–3 days at room temperature,
followed by 3–4 weeks
in the refrigerator at 5 °C

INGREDIENTS

12 l	Brewing water plus sparging water
1.2 kg	Wheat malt
1.2 kg	Pilsner malt
10 g	Tettnang hops (4.2 % alpha)
½ packet	Safbrew WB06 yeast

EVALUATION

My comments

My evaluation



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Quantity, time and temperature specifications are recommendations without liability.