

» Brewing recipe for »wheat beer«

50-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

50 g Tettnang hops 70 min before end of boil

Original gravity

12 °P with 52 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

| | |
|-----------|-----------------------------------|
| 55 l | Brewing water plus sparging water |
| 5.5 kg | Wheat malt |
| 5.5 kg | Pilsner malt |
| 50 g | Tettnang hops (4.2 % alpha) |
| 2 packets | Safbrew WB06 yeast |

EVALUATION

My comments

My evaluation



Be part of our brewing community www.myspeidel.com and discover many more recipes.
Quantity, time and temperature specifications are recommendations without liability.