

# » Brewing recipe for »wheat beer«

## 500-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

500 g Tettnang hops 70 min before end of boil

#### Original gravity

12 °P with 520 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

550 l	Brewing water plus sparging water
50.0 kg	Wheat malt
50.0 kg	Pilsner malt
500 g	Tettnang hops (4.2 % alpha)
3 packets	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.