



RECIPE DETAILS

True To Style - All Grain Recipe Kits - German Wheat Beer

Embark on a journey to Bavaria for a German Wheat beer. This kit brings the authentic flavours of Germany to your glass. Experience the silky smoothness, delightful banana and clove aromas, and the signature hazy appearance of a true German Wheat beer. Brew your own masterpiece and savour the refreshing and full-bodied taste of this classic brew. Perfect for drinking on a late summers evening!

Ingredients Included

Simpsons Malt - Finest Lager Malt 2500g
Simpsons Malt - Wheat Malt 2500g
Hallertau Mittelfruh BarthHaas® Pure Hop Pellet 27g

WHC Dried Yeast - Banana Split - 11g Packet 1 pack

ProMix Yeast Nutrient and Kettle Fining Blend x 1
Dextrose Priming Sugar - 200g

Method

Beer Style (main): Wheat Beer

Beer Style (sub): Weissbier

Batch Size: 23

Original Gravity: 1.050

Final Gravity: 1.012

ABV %: 4.95

IBU: 13

Estimated Mash efficiency: 80

Liquor Volumes (Estimated)

Mash - 18L

Sparge - 10L

Total - 28L

THE MASH

Temperature °C (Step 1): 66

Length (mins) (Step 1): 60

Temperature °C (Step 2): 75

Length (mins) (Step 2): 10

THE BOIL

Boil time (mins): 60

Hop / kettle additions and timing:

Hallertau Mittelfruh - 27g @ 60min

Add yeast nutrients and kettle finings at 15 mins before the end of the boil

Yeast: WHC Banana Split - 1 Packet

Fermentation temperature/steps: 17c - 10-14 days primary fermentation

Secondary additions:

After fermentation is complete package and carbonate to a moderately high level (2.5-3 volumes)

Dextrose Priming Sugar:

Please refer to our online calculator - www.themaltmiller.co.uk/priming-sugar-calculator



