

American Wheat Beer



Documento oficial de Caribbean Brewing

ALL GRAIN

American wheat beers have a bit more hop character and are fermented with a milder-tasting yeast, resulting in a more clean, neutral finish.

O.G: 1.043 READY: 4 WEEKS

Suggested fermentation schedule:

- 1 week primary; 1 week secondary;
- 2 weeks bottle conditioning

MASH INGREDIENTS

- 4 lbs. Rahr White Wheat malt
- 4 lbs Rahr 2-row Pale

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

- 1 oz Willamette (60 min)
- 1 oz Cascade (15 min)

YEAST

DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.

Optimum temp: 59°–75° F

LIQUID YEAST OPTION:

Wyeast 1010 American Wheat.

Apparent attenuation: 74–78%. Flocculation: low.

Optimum temp: 58°–74° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)