

» Brewing recipe for »38° wheat beer« 200-litre Braumeister

METHOD

Mash programme

1	38 °C	Start mashing
2	62 °C	30 min
3	72 °C	40 min
4	78 °C	10 min
5	Boiling	80 min

Hop addition

160g Tettnang hops 70 min before end of boil
40g Perle hops 40 min before end of boil
40g Cascade At end of boil
alternative to Cascade also Simcoe

Original gravity

12°P with 210 litres

Fermentation

Fermentation temperature at around 22°C

Maturing

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

INGREDIENTS

230l	Brewing water plus sparging water
20.0 kg	Wheat malt
17.0 kg	Vienna malt/Pilsner malt 50/50
3.0 kg	Carahell
160 g	Tettnang hops (4.8 % alpha)
40 g	Perle hops (10 % alpha)
40 g	Cascade hops (5 % alpha)
	alternatively Simcoe hops (12 %)
2 packets	Safbrew WB06 yeast

EVALUATION

My comments

My evaluation



At www.speidels-braumeister.de you will find further recipes.

The data of time, temperature and quantities are recommendations and without engagement.