

## » Brewing recipe for 38° wheat beer 20-litre Braumeister

### METHOD

#### Mash programme

1	38 °C	Start mashing
2	52 °C	0 min
3	62 °C	30 min
4	72 °C	40 min
5	78 °C	10 min
6	Boiling	80 min

#### Hop addition

20g Tettnang hops 70 min before end of boil  
5g Perle hops 40 min before end of boil  
5g Cascade At end of boil  
alternative to Cascade also Simcoe

#### Original gravity

12°P with 21 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

23l	Brewing water plus sparging water
2.0 kg	Wheat malt
2.0 kg	Vienna malt/Pilsner malt 50/50
0.5 kg	Carahell
15g	Tettnang hops (4.8% alpha)
5g	Perle hops (10% alpha)
5g	Cascade hops (5% alpha)
	alternatively Simcoe hops (12%)
1 packet	Safbrew WB06 yeast

### EVALUATION

#### My comments

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#### My evaluation



At [www.speidels-braumeister.de](http://www.speidels-braumeister.de) you will find further recipes.

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