

# » Brewing recipe for »38° wheat beer«

## 50-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

38g Tettnang hops 70 min before end of boil  
 12g Perle hops 40 min before end of boil  
 12g Cascade At end of boil  
 alternative to Cascade also Simcoe

#### Original gravity

12°P with 52 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

55l	Brewing water plus sparging water
5.0 kg	Wheat malt
5.0 kg	Vienna malt/Pilsner malt 50/50
1.0 kg	Carahell
38g	Tettnang hops (4.8% alpha)
12g	Perle hops (10% alpha)
12g	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.