



Homebrew
5 Gallons

Whacked Out Wheat

Style: American Wheat Beer

This brew takes the idea of a traditional German wheat beer and makes it uniquely American by using traditionally Belgian ingredients... crazy... but *really* good.

Created by Jeremy Watts.



Ingredients

<u>GRAINS</u>	<u>AMOUNT</u>	<u>EXTRACTS</u>	<u>AMOUNT</u>	<u>HOPS & SPICES</u>	<u>AMOUNT</u>
No Grains. Go to step 2 below.		Wheat DME	2.0 lbs.	<u>Bittering Hops</u>	
		Wheat	1.0 qt.	Hallertau	0.50 oz.
		Honey	2.0 lbs.	<u>Mid-Addition Hops</u>	
				Hallertau	0.50 oz.
				<u>Finishing Hops</u>	
				Hallertau	0.50 oz.
				<u>Spices</u>	
				Coriander	0.50 oz.
				Bitter Orange Peel	0.50 oz.

Yeast Type: Irish Ale **Yeast Description:** A clean fermenting Irish ale yeast w/ slight fruity flavors.

Brewing Instructions

- 1** Make sure your kettle is between 160° - 170°. Make sure your grain basket is in your kettle. Crush all grains & pour into grain basket. Steep for 30 minutes. While your grains are steeping it's a perfect time to get your other ingredients.
- 2** After your grains have steeped, have an assistant remove your grain basket. Raise your steam valve all the way open (so it's pointing up). When your temperature is near 200°, add all of your extracts and sugars. Stir well!
- 3** When your kettle begins to boil, temporarily turn the heat off and add your bittering hops. Immediately return to a heavy, rolling boil for 30 minutes. **WARNING: NEVER leave a boiling kettle.** Ask an assistant for boiling tips.
- 4** After the 30 minute boil, temporarily turn off your heat & add your finishing hops. Return your kettle to a boil. Boil for 10 minutes. Any spices or special ingredients are typically added now, ask for help if you're unsure!
- 5** After your 10 minute boil, turn the steam valve off and call one of our assistants. We will then put your wort into a fermenter and pitch your yeast. That's it! Your beer will be ready to bottle in two weeks.

Recipe will yield approximately 6 cases of 22 oz. bottles (12/22oz). This beer will be filtered and force-carbonated; If you want your beer bottle-conditioned, you must let us know on brew day!