

WET AND WILD WHEAT (WEST COAST STYLE)

American Wheat

Type: Extract

Boil Size: 3.50 gal

Est Original Gravity: 1.054 SG

Boil Time: 60 min

Estimated Alcohol by Vol: 5.3 %

Final Bottling Volume: 4.75 gal

Fermentation: Ale, Two Stage

Brewer: WOODLAND HILLS BWC

Batch Size (fermenter): 5.00 gal

Est Final Gravity: 1.013 SG

Bitterness: 9.6 IBUs

Est Color: 5.9 SRM

INGREDIENTS

Fermentables

Amt	Name	Type
4.0 oz	Aromatic Malt	Grain
4.0 oz	Belgian 8L	Grain
4.0 oz	CaraPils	Grain
4.0 oz	Gambrinus Pale Malt	Grain
7 lbs	Wheat LME (Briess)	Extract

HOPS

Hops Used

Amt	Name	Type	%/IBU
0.50 oz	Mt. Hood [5.30 %] - Boil 60.0 min	Hop	7.9 IBUs
0.25 oz	Crystal [3.70 %] - Boil 20.0 min	Hop	1.7 IBUs
0.50 oz	Pekko [13.0 %] - Boil 0.0 min	Hop	0.0 IBUs

ADJUNCTS

Misc Ingredients

Amt	Name	Type
0.25 tsp	Gypsum (Mash 60.0 mins)	Water Agent
1.0 tsp	Irish Moss (Boil 20.0 mins)	Fining
0.75 Cup	Brewers Sugar (Priming)	Other

YEAST

Yeasts Used

Amt	Name	Type
1.0 pkg	Kolsch Yeast (Wyeast Labs #2565)	Yeast

Notes

EXTRACT NOTE: 7 LBS SYRUP = 5.75 LBS DRY WHEAT EXTRACT = 5.25 LBS. MALTED BARLEY AND 3.25 MALTED WHEAT

STEEP IN 1-1/4 QUARTS OF WATER AT 160* F. SPARGE WITH ADDITIONAL 1-1/4 QUARTS AT 160*F

IF DOING THE ALL GRAIN VERSION IT IS RECOMENDED THAT YOU ADD ABOUT 1.75 LBS OF RICE HULLS TO THE MASH TO HELP PREVENT A STUCK MASH