

LOVE2BREW

AMERICAN WHEAT ALE (ALL-GRAIN – 2.5 GALLON)



American Wheat beers are smooth, easy to drink crowd favorites. The malted wheat produces a cloudy appearance and lightly colored body. Compared to German Hefeweizens American Wheat beers lack the traditional banana and clove notes produced by the Hefeweizen Yeast so you end up with a cleaner tasting Wheat brew. In addition our American Wheat will have a slightly more hoppy (citrus, grapefruit) profile. This kit is a great place to start for brewers interested in experimenting with fruit additions in their brews!

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.049
- 4.5% ABV (Estimated)
- IBUs: 25.4
- SRM: 3.4
- 60 Minute boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 2.5 lb. American 2-Row
- 2 lb. White Wheat Malt
- 8 oz. Rice Hulls

Hops

- 1/2 oz. US Tettnang (Bittering)
- 1/2 oz. Cascade (Flavor/Aroma)

Yeast Choices

- Safale US-05
- Nottingham Beer Yeast
- White Labs California Ale Yeast (WLP001)
- Wyeast American Ale Yeast (1056)

Other

- 2 oz. Priming Sugar

MASH INGREDIENTS:

- 2.5 lb. American 2-Row
- 2 lb. White Wheat Malt
- 8 oz. Rice Hulls

MASH SCHEDULE:

- Saccharification Rest: 153°F for 60 minutes.
- Mashout: 168°F for 10 minutes

HOP ADDITIONS

- 1/2 oz. US Tettnang (60 Minutes)
- 1/4 oz. Cascade (30 Minutes)
- 1/4 oz. Cascade (5 Minutes)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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