

LOVE2BREW

LEMON SHANDY (ALL-GRAIN) 2.5 GALLON



Shandy beers are traditionally a wheat beer base mixed or blended with a second beverage to create a delicious, light, and refreshing brew perfect for the warmer months. A Pilsner and Wheat base give our Shandy a light but refreshing body that pours with a foamy white head. Our hop blend of Cascade, Lemon Drop, and Motueka adds a crisp citrus flavor blend to the beer complimenting the refreshing Lemonade Mix addition. We crafted our Lemon Shandy to be a true-to-style brew that both homebrewers and commercial Shandy drinkers could enjoy, so be sure to enjoy with some good friends by your side.

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.048
- 5.0% ABV (Estimated)
- IBUs: 18.8
- SRM: 3.1
- 60 Minute Boil

HOMEBREW KIT CONTENTS

Malts & Specialty Grains

- 2.5 lb. 2-Row Pale Malt
- 1.5 lb. White Wheat
- 8 oz. Flaked Wheat

Hops

- 1/4 oz. Cascade (Bittering)
- 1/2 oz. Lemon Drop (Flavor)
- 1/4 oz. Motueka (Aroma)

Yeast Choices

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

Other

- 2 oz. Priming Sugar
- Lemonade Mix

MASH INGREDIENTS:

- 2.5 lb. 2-Row Pale Malt
- 1.5 lb. White Wheat
- 8 oz. Flaked Wheat

MASH SCHEDULE:

Saccharification Rest: 152°F for 60 minutes
Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1/4 oz. Cascade (60 Minutes)
- 1/2 oz. Lemon Drop (20 Minutes)
- 1/4 oz. Motueka (5 Minutes)

NOTES:

Prior to bottling/kegging you will need to prepare your Lemonade Mix by adding packet(s) of mix to 8 oz. of water and stirring well to dissolve contents.

After mix is prepared you may add directly to your Bottling Bucket (before siphoning beer in) or directly into your keg.

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!

Be sure to visit www.love2brew.com for new recipes and ingredients! In addition we feature new articles daily about brewing and our [love2learn](#) section which houses one of the largest homebrewing article collections in the world!