

LOVE2BREW

AMERICAN WHEAT ALE (ALL-GRAIN)



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: 25.1 (Low-Moderate)
- SRM: 3.5 (Straw)
- 60 Minute boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 4 lbs. White Wheat Malt
- 5 lbs. American 2-Row
- 1 lb. Rice Hulls

Hops

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

Yeast Choices

- Safale US-05
- Nottingham Beer Yeast
- American Hefeweizen Yeast (WLP320)

Other

- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 4 lbs. White Wheat Malt
- 5 lbs. American 2-Row
- 1 lb. Rice Hulls

MASH SCHEDULE:

Saccharification Rest: 153°F for 60 minutes.

Mashout: 168°F for 10 minutes

BOIL ADDITIONS

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

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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