

AMERICAN WHEAT

Fallon Brew Supply
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Style Notes:	Refreshing wheat beers that can display more hop character and less yeast character than their German cousins. A clean fermentation character allows bready, doughy, or grainy wheat flavors to be complemented by hop flavor and bitterness rather than yeast qualities.
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Brewing Method	All Grain	Extract	Extract
Batch Size	5 Gallon	5 Gallon	1 Gallon
Original Gravity	1.052 SG	1.052 SG	1.052 SG
Bitterness	21.5 IBU	21.5 IBU	21.5 IBU
Color	4.3 SRM	4.3 SRM	4.3 SRM
Final Gravity	1.012 SG	1.012 SG	1.012 SG
ABV	5.20%	5.20%	5.20%
Mash Temp	152° F	152° F	152° F
Mash Time	60 Minutes	15 Minutes	15 Minutes
Boil Time	60 Minutes	60 Minutes	60 Minutes
Fermentation Temp	68° F	68° F	68° F
Primary	7 Days	7 Days	7 Days
Secondary	14 Days	14 Days	14 Days

Malt/Extract	All Grain		Extract		Extract	
	Pale	4.75 LB	Pale Ale LME	3.3 LB	Pale Ale DME	1.2 LB
	White Wheat	4.75 LB	Golden Light DME	3 LB		
	Crystal 15	0.5 LB				
			White Wheat	0.5 LB	White Wheat	0.1 LB
			Crystal 15	0.5 LB	Crystal 15	0.1 LB

Hops	All Grain		Extract		Extract	
	Hallertauer - 3.2% AA	1 OZ Steep 60 Min	Hallertauer - 3.2% AA	1 OZ Steep 60 Min	Hallertauer - 3.2% AA	0.25 OZ Steep 60 Min
	Saaz - 3.5% AA	1/2 OZ Steep 30 Min	Saaz - 3.5% AA	1/2 OZ Steep 30 Min	Saaz - 3.5% AA	0.1 OZ Steep 30 Min
	Saaz - 3.5% AA	1 OZ Steep 15 Min	Saaz - 3.5% AA	1 OZ Steep 15 Min	Saaz - 3.5% AA	0.25 OZ Steep 15 Min
	Cascade - 5.5% AA	1 OZ Dry Hop 3 days	Cascade - 5.5% AA	1 OZ Dry Hop 3 days	Cascade - 5.5% AA	0.25 OZ Dry Hop 3 days
	Saaz - 3.5% AA	1/2 OZ Dry Hop 3 days	Saaz - 3.5% AA	1/2 OZ Dry Hop 3 days	Saaz - 3.5% AA	0.1 OZ Dry Hop 3 days

Adjunct	All Grain	Extract	Extract

Yeast	All Grain	Extract	Extract
	WLP300 Hefeweizen Ale Yeast	WLP300 Hefeweizen Ale Yeast	Saffbrew WB-06