

# GERMAN WHEAT

Fallon Brew Supply  
 220 East Main St. Pendleton, SC 29682  
 (864) 633-0827  
 orders@fallonbrewsupply.com  
 www.fallonbrewsupply.com



<b>Style Notes:</b>	A pale, refreshing German wheat beer with high carbonation, dry finish, a fluffy mouthfeel, and a distinctive banana-and-clove yeast character.
---------------------	---

Brewing Method	All Grain	Extract	Extract
Batch Size	5 Gallon	5 Gallon	1 Gallon
Original Gravity	1.048 SG	1.048 SG	1.048 SG
Bitterness	13 IBU	13 IBU	13 IBU
Color	3.3 SRM	3.3 SRM	3.3 SRM
Final Gravity	1.009 SG	1.009 SG	1.009 SG
ABV	5.10%	5.10%	5.10%
Mash Temp	148° F	148° F	148° F
Mash Time	75 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
Pilsner	6 LB	Bavarian Wheat LME	6.6 LB
White Wheat	3 LB		
Rice Hulls	1 LB		
		Pilsner	0.5 LB
		White Wheat	0.5 LB

Hops	All Grain	Extract	Extract
Hersbrucker - 2% AA	1 OZ 60 Minute	Hersbrucker - 2% AA	1 OZ 60 Minute
Hallertauer - 3.2% AA	1/2 OZ 15 Minute	Hallertauer - 3.2% AA	1/2 OZ 15 Minute
Perle - 7.1% AA	1/4 OZ 15 Minute	Perle - 7.1% AA	1/4 OZ 15 Minute

Adjunct	All Grain	Extract	Extract
	Maltodextrin - 1/2 LB at 15 Min. left in boil	Maltodextrin - 1/2 LB at 15 Min. left in boil	

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