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Gumballhead American Wheat

OG: 1.056 **Color: 6.5 SRM**

FG: 1.014 **ABV: 5.6%**

IBU: 34

Extract	Weight	Percent
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Wheat LME	3.3 Lbs.	45.5%
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Golden Light DME	3 Lbs.	41.4%
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Steeping Grains	Weight	Percent
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Caravienne	1 Lb.	13.1%
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Hops	Weight	IBU
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Amarillo, First Wort	.40 oz	13.4
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Amarillo, 60 min	.25oz	7.6
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Amarillo, 15 min	.40 oz	6
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Amarillo, 5 min	1 oz	6.1
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Amarillo, 1 min	.75 oz	1
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Amarillo, Dry-Hop	1 oz	0
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Yeast — White Labs WLP002, Wyeast 1968 London ESB, Imperial A09 Pub

Additional—

Priming Sugar, Bottle Caps, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 1D - American Wheat

Refreshing wheat or rye beers that can display more hop character and less yeast character than their German cousins. Different variations exist, from an easy-drinking fairly sweet beer to a dry, aggressively hopped beer with a strong wheat or rye flavor. Dark versions approximating dunkelweizens (with darker, richer malt flavors in addition to the color) should be entered in the Specialty Beer category. Light to moderately strong grainy wheat or rye flavor, which can linger into the finish. Rye versions are richer and spicier than wheat. May have a moderate malty sweetness or finish quite dry. Low to moderate hop bitterness, which sometimes lasts into the finish. Low to moderate hop flavor (citrusy American or spicy/floral noble). Esters can be moderate to none, but should not take on a German Weizen character (banana). No clove phenols, although a light spiciness from wheat or rye is acceptable. May have a slightly crisp or sharp finish. No diacetyl.

Vital Statistics:	OG: 1.040 – 1.055	SRM: 3—6
IBUs: 15 – 30	FG: 1.008 – 1.013	ABV: 4—5.5%

Commercial Examples: Bell's Oberon, Harpoon UFO Hefeweizen, Three Floyds Gumballhead, Pyramid Hefe-Weizen, Widmer Hefeweizen, Sierra Nevada Unfiltered Wheat Beer, Anchor Summer Beer, Redhook Sunrye, Real Ale Full Moon Pale Rye

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:

5.5 Lbs. US 2-Row

4 Lbs. Red Wheat Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
