

# » Brewing recipe for wheat beer

## 200-litre Braumeister

### METHOD

#### Mash programme

1	50 °C	Start mashing
2	52 °C	0 min
3	63 °C	15 min
4	73 °C	35 min
5	78 °C	15 min
6	Boiling	80 min

#### Hop addition

180g Tettnang hops 70 min before end of boil

#### Original gravity

12 °P with 210 litres

#### Fermentation

Fermentation temperature at around 22 °C

#### Maturing

2–3 days at room temperature,  
followed by 3–4 weeks  
in the refrigerator at 5 °C

### INGREDIENTS

230l	Brewing water plus sparging water
20.0 kg	Wheat malt
20.0 kg	Pilsner malt
180g	Tettnang hops (4.2% alpha)
2 packets	Safbrew WB06 yeast

### EVALUATION

#### My comments

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#### My evaluation



At [www.speidels-braumeister.de](http://www.speidels-braumeister.de) you will find further recipes.

The data of time, temperature and quantities are recommendations and without engagement.