

# » Brewing recipe for »38° wheat beer« 500-litre Braumeister

## METHOD

### Mash programme

1	38 °C	Start mashing
2	62 °C	30 min
3	72 °C	40 min
4	78 °C	10 min
5	Boiling	80 min

### Hop addition

380 g Tettnang hops 70 min before end of boil  
120 g Perle hops 40 min before end of boil  
120 g Cascade At end of boil  
alternative to Cascade also Simcoe

### Original gravity

12 °P with 520 litres

### Fermentation

Fermentation temperature at around 22 °C

### Maturing

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

## INGREDIENTS

550 l	Brewing water plus sparging water
46.0 kg	Wheat malt
46.0 kg	Vienna malt/Pilsner malt 50/50
8.0 kg	Carahell
380 g	Tettnang hops (4.8 % alpha)
120 g	Perle hops (10 % alpha)
120 g	Cascade hops (5 % alpha)
	alternatively Simcoe hops (12 %)
3 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.