

## Wheat Beer #3

Category Wheat Beer

Recipe Type Extract

Fermentables

6 lb Williams wheat extract

1 lb crystal malt

.5 lb toasted barley

1 lb honey

Hops

2 oz Cascades hops (boil)

.5 oz Cascades hops (finish)

Yeast 1 package Wyeast wheat yeast

Procedure Make a 2-quart starter before brewing. Steep crystal and toasted barley in 4 gallons water for 40 minutes (use grain bags to make this easier). Add extract, honey and bittering hops. Boil wort for 1 hour. Remove from heat. Add finishing hops and steep 2 minutes.

Chill and pitch yeast. After 3 days, rack to secondary. Bottle after 8 days.