

Wheat Beer #5

Category Wheat Beer

Recipe Type Extract

Fermentables

1 lb honey (completely optional)

1 ea 6lb can of Irek's Unhopped (orange print on label)

1 lb Crystal barley Malt 20 lov (for steeping until boil)

1 lb Wheat malt (also for steeping)

Hops

1.5 oz Hallertauer Hops

Yeast Wyeast Bavarian wheat or German wheat yeast

Procedure Steep the grains in a couple gallons of water over high temp. Strain out just before it starts to boil. Add the Ireks and boil hops (and honey) boil for an hour, add finishing hops last <10 minutes. I also use honey for priming instead of afterburner corn sugar. Also, if you use the Wyeast, make a starter.