

Alcatraz Wheat Beer

Monday, 21 July 2008

Category Wheat Beer

Recipe Type Extract

Fermentables

3 lbs dried wheat extract

2 lbs Wheat malt

1 lbs Barley malt

1 lbs dried malt extract

Hops

2.5 oz Mt. Hood hops

Yeast Wyeast Wheat beer yeast

Procedure Make a yeast starter two days beforehand. Mash the three pounds of malt a la Miller. Boil for one hour, adding 1-1/2 ounces hops at the start, 1/2 ounce at 30 minutes, and 1/2 ounce at 5 minutes. Cool and pitch yeast. Ferment. Bottle.