

wheat beer/cider hybrid

an All Grain Fruit Beer by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
3.17 kg	Pale Wheat (CA)	Mash
2.0 kg	2-Row (US)	Mash
1.36 kg	Rye (DE)	Boil
1.0 kg	Rice Hulls	Boil
800.0 g	Apple juice	Late Boil
0.45 kg	Biscuit (BE)	Mash

Hops

Amount	Hop	Time
30.0 g	Columbus (US)	90 min
60.0 g	Mosaic™ (US)	4 days
28.0 g	Mount Hood (US)	15 min
15.0 g	Columbus (US)	15 min
15.0 g	Mosaic™ (US)	15 min

Yeasts

Name	Lab/Product
Belgian Wheat	Wyeast 3942
Belgian Wit II Ale Yeast	White Labs WLP410

Extras

Amount	Name	Time
1.0 each	Whirlfloc Tablet	10.0 min
0.5 tsp	Yeast Nutrient (Wyeast)	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

Properties

OG	FG	IBU
1.087	1.023	48

ABV	Color	Balance
8.4%	8 SRM	Balanced

Notes

Got 8 liters of fresh apple juice from a local orchard. I plan to brew this recipe by targeting a final quantity of 5.5 gal - 8 liters, and dump the juice in the primary just before pitching the yeast.