

wheat beer / cider hybrid v2

an All Grain **Fruit Beer** by **Cavemen Brewing**

Fermentables

Amount	Fermentable	Use
1.5 kg	Pale Wheat (CA)	Mash
0.7 kg	2-Row (US)	Mash
0.5 kg	Rye (DE)	Boil
0.3 kg	Bohemian Pilsner (DE)	Mash
300.0 g	Flaked Oats	Boil
0.25 kg	Rice Hulls	Boil
218.0 g	Melanoidin (DE)	Mash
170.0 g	Vienna (DE)	Mash

Hops

Amount	Hop	Time
18.0 g	Centennial (US)	90 min
50.0 g	Centennial (US)	2 days
50.0 g	Simcoe (US)	2 days
50.0 g	Simcoe (US)	15 min
30.0 g	Cascade (US)	15 min
20.0 g	Centennial (US)	15 min

Yeasts

Name	Lab/Product
Abbey IV Ale Yeast	White Labs WLP540

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
14.0 L	60 min

Properties

OG

1.056

FG

1.012

IBU

40

ABV

5.7%

Color

5 SRM

Balance

Bitter

Notes

Got 11.35 liters of fresh apple juice from a local orchard. I plan to brew 14L of this recipe, and dump the juice in the primary just before pitching the yeast.