



Pleasant Wheat

6-D American Wheat or Rye Beer

Size: 5†gal

Efficiency: 90.0%

Attenuation: 85.0%

Original Gravity: 1.043

Terminal Gravity: 1.006

Color: 3.97

Alcohol: 4.73%

Bitterness: 25.3

Ingredients:

3.82†lb (56.3%) 2-Row Brewers Malt - added during mash
1.91†lb (28.2%) Red Wheat Malt - added during mash
0.23†lb (3.4%) 2-Row CarapilsÆ Malt - added during mash
0.82†lb (12.1%) Munich 10L Malt - added during mash
0.22†oz (6.7%) Galena (11.4%) - added during boil, boiled 60†m
0.6†oz (18.1%) Fuggle (5.3%) - added during boil, boiled 30†m
0.41†oz (12.4%) Falconerís Flightô Blend (10.8%) - added during boil, boiled 15†m
1.2†g Yeastex - added during boil, boiled 15†m
0.7†g Brite Break - added during boil, boiled 10†m
0.33†oz (10.1%) Falconerís Flightô Blend (10.8%) - added during boil
0.04†lb (20.7%) Falconerís Flightô Blend (10.8%) - added dry to secondary fermenter
0.07†lb (32.2%) Zythos (9.7%) - added dry to secondary fermenter

