

WE MADE A WHEAT BEER

Brewery: We Made a Beer



BREW METHOD: All Grain

STYLE: Weissbier

BOIL TIME: 60 minutes

ORIGINAL GRAVITY: 1.058

FINAL GRAVITY: 1.018

ABV: 5.52%

FERMENTABLES:

4 kg - United Kingdom - Wheat (64%)

2 kg - United Kingdom - Maris Otter Pale (32%)

250 g - Flaked Oats (4%)

HOPS:

20 g - Saaz, Type: Leaf/Whole, AA: 3.5,

Boil for 60 minutes, IBU: 6.55

15 g - Saaz, Type: Leaf/Whole, AA: 3.5

Boil for 15 minutes, IBU: 2.44

YEAST:

Wyeast - Bavarian Wheat 3056