



**BRIESS**<sup>®</sup>

MALT & INGREDIENTS Co.

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## American Dark Wheat

Recipe for 5bbl

**Description:** The exceptionally smooth, subtle caramel notes of the Caracrystal<sup>®</sup> Wheat Malt really shine through in this lightly hopped American style wheat beer. Recipe developed by Kevin Eichelberger, Red Eye Brewing Co., Wausau, Wis., summer 2009.

Quantity	Ingredient
69.4%	Briess Pilsen malt
18.7%	Briess Caracrystal <sup>®</sup> Wheat Malt
10.9%	Briess Red Wheat Malt
1%	Briess Dark Chocolate Malt, add at lauter for color without flavor

### Total boil time = 60 minutes

60 minutes:	Columbus (13.9% AA) pellets
20 minutes:	Cascade (7.6% AA)

### Specs:

1. Mash at 149° F
2. Original Gravity: 13.0° Plato
3. ABV: 5.6%
4. IBUS: 17.0