



BRIESS®

MALT & INGREDIENTS Co.

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

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Red Wheat Lager

Recipe for 5 US gallons (19L)

Description: This amber wheat gains its rich reddish hue from the use of caramel wheat malt which adds additional body and a subtle complexity to this mellow lager.

| Quantity | Ingredients | Comment |
|----------|---------------------------------------|------------------|
| 6.6 lbs | Briess CBW® Bavarian Wheat LME | |
| 1 lb | Briess Caracrytal® Wheat Malt | |
| 4 oz | Briess Carapils® Malt | |
| 1/3 oz | Perle Pelletized Hops (9%AA hop) | 60 min boil time |
| 1 tsp | Irish Moss | 15 min boil time |
| 1/2 oz | Hallertau pelletized hops (6% AA hop) | 15 min boil time |
| 1/4 oz | Saaz pelletized hops (5% AA hops) | 1 min boil time |
| 1 vial | WPL830 German Lager Yeast | |

Brewing Procedures:

1. Steep grains at 150°-170° F for 30 minutes.
2. Add Briess CBW® Bavarian Wheat LME and bring to a boil.
3. Add Perle hops and boil for 45 minutes
4. Add Irish Moss and Hallertau hops and boil for 14 minutes.
5. Add aroma hops and boil 1 minute.
6. Cool to 70° F, oxygenate wort and pitch yeast.

Fermentation:

Primary: 10 Days at 55°F
 Secondary: 20 Days at 35°F

| | | | |
|-------------------|-------|-----------------|-------|
| Original Gravity: | 1.050 | Final Gravity: | 1.014 |
| Alcohol by wt: | 3.9% | Alcohol by vol: | 4.8% |
| IBU: | 20 | Color (Lov): | 15 |