



6th St. Wheat

940 S. Spruce St., Burlington WA, 98233, 360-293-0424

American Wheat

One of the most approachable beers in craft with a clean yeast profile, a soft malt flavor, and a dry finish. Bittered with Hallertau hops and finished with the citrus notes of Cascade hops.

OG=1.052, FG=1.011, ABV=5.3%, IBU=20

KIT INVENTORY

*Store liquid yeast and hops in the refrigerator

Grain Bill:

5 lbs. Great Western Premium 2-row
5 lbs. Great Western White Wheat
.5 lbs. Briess Bonlander Munich 10L
.25 lbs. Briess Caramel 10L
.5 lbs. Rice Hulls

Hops:

1 oz. Hallertau Mittelfruh (60min)
1 oz. Cascade (5min)

Yeast:

Wyeast- 1010 (58-74°F)

Bottling Primer:

5 oz. Dextrose

BREW DAY

Mash 151°F (66°C) for 60 min.
Sparge to achieve 6.5
Boil for 1 hour.
5.5 ending kettle volume
Ferment at 58-74°F (14-23°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation. Adding Irish Moss or Whirlfloc to your boil for the last 15 min is a nice touch for better clarity. (Not included in the kit).

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	

Popular Options: For a more traditional German Hefeweizen, substitute Wyeast 3068 Weihenstephan Weizen.