

# AMERICAN WHEAT BEER (All Grain)

Official NORTHERN BREWER Instructional Document

Like their German cousins, American wheat beers feature large proportions of malted wheat in the grain bill and are naturally a bit cloudy in appearance. Unlike German Hefe Weizen, though, American wheat beers have a bit more hop character and are fermented with a milder-tasting yeast, resulting in a more clean, neutral finish. With a spicy noble hop aroma and tart finish, it's a spritzzy, refreshing crowd-pleaser.

**O.G: 1.043 READY: 4 WEEKS**

Suggested fermentation schedule:

- 1 week primary; 1 week secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 4 lbs. Rahr White Wheat malt
- 4 lbs Rahr 2-row Pale

## BOIL ADDITIONS & TIMES

- 1 oz Willamette (60 min)
- 1 oz Cascade (15 min)

## YEAST

### - DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.  
Optimum temp: 59°-75° F

### - LIQUID YEAST OPTION:

Wyeast 1010 American Wheat.  
Apparent attenuation: 74-78%. Flocculation: low.  
Optimum temp: 58°-74° F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz Willamette (60 min)

1 oz Cascade (15 min)

## YEAST

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