

RASPBERRY WHEAT (All Grain)

Official NORTHERN BREWER Instructional Document

Meet the Raspberry Wheat: Mild, approachable, and fruity, we've found this to be a good "gateway beer" as well as a nice end to a warm summer evening or dense chocolate cake. Medium-bodied with the flavor profile of a Bavarian Hefe-weizen, but laced with tart, fruity raspberry aroma and flavor. Natural raspberry extract added to taste at bottling lets you tone down the fruit or turn it way up, as you prefer.

O.G: 1.046 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 4.5 lbs. Rahr White Wheat malt
- 4.5 lbs Rahr Premium Pilsner

PRIMING SUGAR

- 1 oz Hersbrucker (60 min)

PACKAGING ADDITIONS:

- 4 oz Raspberry Extract (add to taste in bottling bucket or keg)

YEAST

- DRY YEAST (DEFAULT):

Brewferm Blanche.
Optimum temperature: 64-73°F

- LIQUID YEAST OPTION:

Wyeast #3333 German Wheat Yeast.
Optimum temperature: 63-75°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 Hersbrucker (60 min)

PACKAGING ADDITIONS:

4 oz Raspberry Extract (add to taste in bottling bucket or keg)

YEAST

DRY YEAST (DEFAULT):

Brewferm Blanche.
Optimum temperature: 64-73°F

LIQUID YEAST OPTION:

Wyeast #3333 German Wheat Yeast.
Optimum temperature: 63-75°F