

AMERICAN WHEAT

SUGGESTED YEAST

White Labs: WLP001 California Wyeast: 1056 American Imperial: A07 Flagship Omega: West Coast Ale I CellarScience Dry: CALI Fermentis Dry: US-05 American



- 4 lbs Bavarian Wheat Liquid Extract
- 2 lbs Light Dry Extract

DME KIT

- 3 lbs Bavarian Wheat Dry Extract
- 2 lbs Light Dry Extract

ALL-GRAIN KIT

- 4 lbs 2-Row Pale
- 6 lbs White Wheat



- 0.5 oz Cascade Boil 60 min
- 1 oz Cascade Boil last 5 min

OTHER ADDITIONS

• Clarifier - Boil last 5 min



FITS OUR TAP HANDLE DI282 PERFECTLY

XKIT125

AMERICAN WHEAT

RECIPE TIPS

American Wheat is an easy drinking beer, low in bitterness, and perfect for quenching your thirst during warm summer months. It's also a great choice for adding fruit purees or flavoring. Add puree directly to the fermenter or flavoring just prior to packaging to add another layer of complexity to this brew. For the all grain version, we recommend mashing at 153°F. Ferment at 68°F.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NOTES



MY RATING:

2

1 5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

SEARCH

AMERICAN WHEAT KIT on MoreBeer.com to see detailed brewing instructions & descriptions

LEARN MORE

Over 250 Articles at morebeer.com/articles &

Over 125 Videos at morebeer.com/videos

BREW DAY QUESTIONS?

Our friendly staff are ready to help!

GIVE US A CALL 800-600-0033 OR EMAIL US 24/7 info@morebeer.com

RECORD KEEPING



GALLONS IN FERMENTER	
ORIGINAL GRAVITY	

DATE BREWED

TEMP OF WORT AT PITCH

LAG TIME _____

FERMENTATION TEMP

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN

FOR ALL GRAIN BREWERS



BREWING CALCULATORS morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!

BEER STATS EST. ORIGINAL GRAVITY 1.040-45 ACTUAL O.G. SRM: 4-6 IBU'S: 12 EST. ABV %: 4.2 ACTUAL ABV %: DATE BREWED:

NOTES: