

MoreBeer!



CUT THIS OUT FOR
YOUR TAP HANDLE

SUMMER WHEAT

LME KIT

- 4 lbs Ultralight Liquid Extract
- 3 lbs Bavarian Wheat Liquid Extract

SPECIALTY MALTS:

- 2 lbs Flaked Wheat

DME KIT

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

SPECIALTY MALTS:

- 2 lbs Flaked Wheat

ALL-GRAIN KIT

- 5 lbs 2-Row
- 5 lbs White Wheat

SPECIALTY MALTS:

- 2 lbs Flaked Wheat

HOPS

- 1 oz Mittelfruh – Boil 60 min

OTHER ADDITIONS

- 2 oz Sweet Orange Peel – Boil last 10 min

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

MoreBeer!



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT143

SUMMER WHEAT

RECIPE TIPS

For the all-grain version we suggest a mash temperature of 154°F. Add the sweet orange peel with 10 minutes remaining in the boil. The recommended fermentation temperature is 69°F.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

SUMMER WHEAT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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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

BEER STATS

EST. ORIGINAL GRAVITY
1.048–52

ACTUAL O.G.

SRM: 4–5

IBU'S: 13

EST. ABV %: 5.0

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calc

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