

Recipe of the Month (March 2012)

Spring Heat American Wheat

Yield: 5 Gallons

Color: Copper

Gravity: 1.061

ABV: ~5.9%

Maturation: 2 weeks

Bitterness: ~23 IBU

(60 min Boil)

All-Grain Recipe:

5 lb. 2-row Malt

5 lb. Wheat Malt

1 lb. Crystal 60

Extract Recipe:

6.75 lb. Wheat Dry Malt Extract

1 lb. Crystal 60

*Mash at 152 degrees F

Hops:

1 oz. Liberty (60 min.)

1 oz. Sterling (10 min.)

Dry Yeast: Safale US-05

Liquid-White Labs WLP051 California V

*Bell's General Store Original Recipe