



HOP CRAFT
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HOULY'S HEF - ALL GRAIN RECIPE

This original recipe from one of our founders, Houly, is a classic German style wheat beer with a twist. Bitter orange peel compliments the fruity, banana and spice notes from the yeast and adds a touch of zesty citrus to the finished beer. This is one of our most popular beers at the shop.

OG: 1.042	FG: 1.011	ABV: 4.0%	IBU: 13	SRM: 5.0
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MALTS

5.25 lbs. Briess White Wheat Malt
2.75 lbs. Briess Pale Ale Malt
8 oz. Weyermann Carahell Malt

HOPS

1.0 oz German Tettnang (60 min.)

FRUIT PEEL

1.0 oz Bitter Orange Peel (15 min.)

YEAST

Lalbrew Munich Classic
WLP300 / OYL-021 / 3068

INSTRUCTIONS

Strike Water: 2.5 gallons at 165° F

Mash: 152° F for 60 minutes

Sparge: 5.75 gallons at 168° F

Boil: 60 minutes following hop schedule

Fruit Peel: add orange peel at 15 minutes

Pitch: pitch yeast at 66° - 72° F

Ferment: primary at 68° - 72° F

Bottle: use 4.25 oz of corn sugar