



Recipe Kit Name: MelonBall Watermelon Wheat

Estimated ABV: 7.2% • Estimated OG: 1.064 • Estimated FG: 1.009

5 Gallon Extract Recipe Kit

Shopping List

Grain & Sugars:

- 3 lbs Bavarian Wheat Dry Malt Extract
- 3 lbs Golden Dry Malt Extract
- 0.5 lbs Red Wheat
- 0.5 lbs English Caramalt 15° L

Included In Kit:

- All Listed Malt Extracts
- All Listed Grains, ground and mixed
- All Listed Hops
- 4 oz Bottling Sugar
- 5" x 28" Steeping Bag

Hops: (Pellets Hops)

- 1 oz Citra at 60 mins
- 1 oz Citra at Whirlpool

Not Included in Kit:

- 1 tablet of Whirlfloc at 15 mins
- 2 Gallons Watermelon Puree

Yeast: (Not Included in kit)

- Imperial A07 Flagship
- White Labs WLP001 Cal Ale
- Wyeast 1056 American Ale
- US-05 Ale

Directions:

Add steeping grains to your water and allow to steep as the water comes to a boil. At 168° F, remove steeping grains and allow water to come to a boil. Once boiling, turn off flame. Stir in all Malt Extracts and ensure all is dissolved. Turn your flame back on. When it starts to boil again, begin your timer for a 60 minute boil. From there, follow directions for hop and clarifier additions. Cool your wort down to 70 - 80 degrees, transfer to your fermenter, and pitch yeast. Cover with airlock and allow 14 days at 65-70 degrees for fermentation to complete. Prepare your watermelon puree by scooping out watermelons and blending the flesh. Put in a stock pot and bring the puree to 150° F for 15 minutes, then allow the puree to cool and add it to your fermentation on day 5 and allow fermentation to finish. Crash chill for 24-48 hours at 40 degrees, then transfer to keg. If bottling, transfer to bottling bucket and add 4 ounces of Dextrose sugar and allow to sit for 1 week at room temperature, then 1 week in the fridge before enjoying.

Style:

29A - Fruit Beer

This crisp, dry American Wheat style beer has a nice, slightly tropical hop aroma that mixes well with the fresh watermelon flavor. Try this delicious fruit beer with a clean, American ale yeast to push out the watermelon and Citra hop melange of flavors! Expect your watermelon puree to add about 1.018 gravity points and a dry, crisp flavor!

Brew Day Notes and Changes:

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