



Ethan's Crazy Dunkel

RECIPE STATS

Est. SG: 1.045-1.050

Est. FG: 1.015-1.020

IBU: 18

SRM: 35

ABV: 5%

INGREDIENTS

4 lbs Wheat DME

2 lbs Pilsen Lt DME

4 oz Munich 20

8 oz Midnight Wheat

4 oz Special Roast Malt

4 oz Melanoidin Malt

HOPS

2 oz Hallertau Hops

YEAST

Lallemand Belgian Wit

White labs WLP-300

Wyeast 3068

BREWING SCHEDULE

Heat 5.75 gallons of water. Steep packaged grains for 20 minutes or until water reaches 165°F.

Discard grains and bring water to a low rolling boil. Once boil is achieved, turn off the heat and add DME. Stir vigorously to incorporate the extract into the heated water, and to help avoid scorching. This mixture of extract and water is now called wort. Turn the heat back on and boil your wort, being careful to avoid boil-overs.

Add the 60 minute charge of hops when the boil begins, and continue thereafter by adding hops when indicated in the below section.

BOIL ADDITIONS

1 oz Hallertau @ 60 minutes

1 oz Hallertau @ 15 minutes

FERMENTATION GUIDELINES

Chill wort to 65°F and pitch yeast.

Ferment at 65°F, ramping up to 68°F for the last few days of fermentation.