

A Brew Guide Recipe

<http://www.thebrewguide.com>

Name: **Basil American Wheat**

BJCP Style: 21A (Spice/Herb/Vegetable Beer)/6D (American Wheat)

Batch Size: 3 gallons

Efficiency: 75%

Est. O.G.: 1.047

Boil time: 60 mins.

Estimated SRM: 4

Estimated IBUs: 23

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All-Grain Recipe:

Grain/sugar	Amt.
Pale Malt	4 pounds
Wheat Malt	1 pound
Belgian Aromatic Malt	3.2 ounces

Partial Mash Recipe:

Grain/sugar	Amt.
Light Dry Malt Extract	2.4 pounds
Wheat Malt Extract	.5 pound
Belgian Aromatic Malt	3.2 ounces

Hop Schedule:

Hop Type	Amt.	Time in Boil
Cascade	.25 ounce	60 minutes.
Amarillo	1 ounce	5 minutes

Notes:

.5 ounce fresh basil leaves added to the boil with the Amarillo hops at 5 minutes before the end of the boil.

Yeast: **Brewferm Blanche (Dry)**