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**Name:** Basil American Wheat

**BJCP 2008 Style:** 21A (Spice/Herb/Vegetable)/6D (American Wheat)

**Batch Size:** 5 gallons

**Assumed Efficiency:** 75%

**Est. OG:** 1.041

**Est. FG:** 1.011

**Est. SRM:** 5

**Est. IBU:** 50

**Created by:** Erik Lars Myers

Grain/sugar	Amount	Hops/Herbs	Amount/Time
Pale Malt	3 lbs 5.3 oz. (45%)	Summit	.42 oz (60 mins)
Malted White Wheat	3 lbs 5.3 oz. (45%)	Summit	.85 oz (10 mins)
Melanoidin Malt	9.3 oz. (7.75%)	Fresh Basil	1.67 oz. (10 mins)
Acidulated Malt	2.7 oz. (2.25%)		

**Yeast:** WYeast 1010 (American Wheat Ale)

## Other notes and instructions:

Single step infusion mash, rest at 154F for 60 mins, normal 60 min boil.

Add another .1 oz of Fresh Basil leaves in a short secondary fermentation. Basil leaves are very delicate and decompose quickly, so don't leave them in there for too long.

Regardless of how much a lot of beer geeks sneer at putting a fruit wedge in their wheat beer, drinking this with lemon or lime blends brilliantly with the basil .