

# Guenevere's Cherry (Wheat Ale)

(American Wheat)

Makes 5 Gallons – Partial Mash Brew – 60-Minute Boil

7 lbs Wheat Extract  
2 lbs American Crystal (10L)  
1 oz Hallertauer Hops (60-Minute Boil)  
1 oz Hallertauer Hops (15-Minute Boil)  
4 oz Cherry Extract  
1 oz Irish Moss  
White Labs P001 California Ale Yeast

Steep 2 lbs American Crystal 10L grains in 1.5 gallons of water for 30 minutes at 150-170°F (do not allow water to boil.) Add steeped grain wort to kettle with 6 gallons of water and allow to boil. Once boil has been obtained, add 7 lbs wheat extract and bring to boil again. Add 1oz of Hallertauer hops and set watch for 60 minutes. At 15 minutes to go, add Irish Moss, 2oz of cherry extract, and second 1oz of Hallertauer hops. Rack to primary and take reading. Cherry flavor should be pronounced in unfermented wort. If not, add more Cherry extract. Allow to ferment for 10 days @ 70°F. Rack to secondary and add boiled cherry extract (with .25 gallons of water). Allow to ferment for another 7 days. Rack to keg or bottle and hold for a day or two. Enjoy.

