

SHABBY SHANDY

EXTRACT: 2 lb. Pilsen Light Dry Malt Extract
3.3 lb. Bavarian Wheat Malt Extract

SPECIALTY GRAINS: None

HOPS: 1.0 oz. Hallertau 60 min
0.5 oz. Nelson Sauvin 5 min

YEAST: Wyeast – American Wheat 1010
White Labs – WLP320 American Hefeweizen
Imperial – G03 Dieter
(or) Dry Yeast – Safale WB-06

OTHER: 1 tsp. Irish Moss (to clarify – optional – see step 7)
1 lb. Lemon Shandy Candi Syrup – Add in secondary fermenter.
4oz. Corn Sugar (to carbonate at bottling time)

INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 30 – 40 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour malt extract into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. Sanitize all equipment that the wort will come into contact with after the boil.
9. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
10. Add contents of boil pot, fill to 5 gallon mark with cold water.
11. When wort has cooled to 70-80 degrees pitch yeast and place lid on tight.
12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.

13. After fermentation has stopped (5-7 days) transfer to a secondary fermenting bucket, add candi syrup.
14. After secondary fermentation has stopped (12-14 days) transfer to a bottling bucket, add corn sugar dissolved in 1 cup water.
15. Fill leaving 1” to 1 1/4” space in neck of bottle and seal with caps.
16. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN: 5 lb. Pilsen Malt
2.5 lb. Wheat Malt

HOPS: 1.0 oz. Hallertau 60 min
0.5 oz. Nelson Sauvin 5 min

YEAST: Wyeast – American Wheat 1010
White Labs – WLP320 American Hefeweizen
Imperial – G03 Dieter
(or) Dry Yeast – Safale WB-06

Other: 1 tsp. Irish Moss (to clarify – optional – see step 7)
1 lb. Lemon Shandy Candi Syrup – Add in secondary fermenter.
4oz. Corn Sugar (to carbonate at bottling time)

Mash at 148 degrees for 60 minutes. 90 Minute boil recommended.
Estimated OG 1.046, FG 1.007. Estimated IBU 16.6, SRM 2.9. Estimated ABV 5.15%

*Optional – add 1oz lemon zest to boil with 5 minutes remaining.

**Jon's Homebrew
and Wine Supply**

1430 East Main Ave #1430-C, Puyallup WA • 253-286-7607