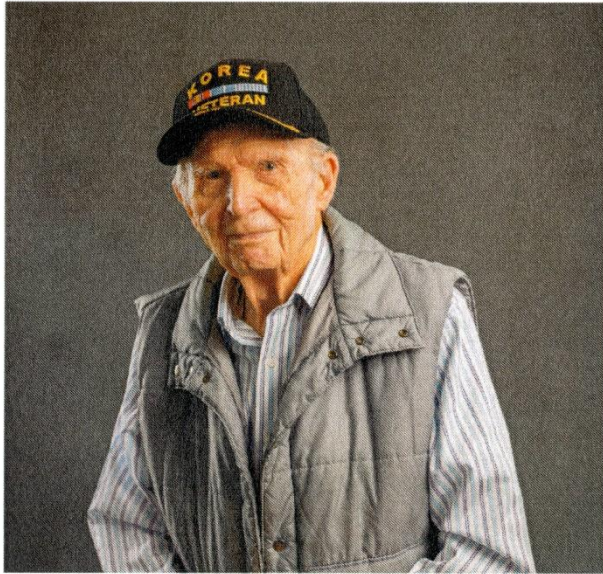


In Loving Memory Of
Robert Lee Westlund



Born: November 12, 1931 in Nashwauk, Minnesota
Died: June 26, 2024 in Renton, Washington

BOB'S WHEAT BEER

This beer is shared in memory of our friend Bob Westlund. Bob started coming to our store not long after we opened and had a specific beer in mind that he wanted to brew. He knew he wanted it simple, and relatively light and easy to drink. He knew he wanted some wheat for head retention, and some traditional flavors from hops and yeast that reminded him of beer he drank when he was younger.

Bob's Wheat Beer, is not really a wheat beer. Confusing, I know. Though with about 15% white wheat it does have a fair wheat presence. When Bob and I first put the recipe into my software I needed a name, and since we knew it was going to have some amount of wheat, I called it "Bob's Wheat Beer". For me it stuck, Bob just called it beer.

It is probably closest in style to a Kolsch, with a few minor differences. A very simple grist of Pale 2-row and Wheat malt forms the base of the beer. Clean gentle bittering comes from a small amount of Magnum hops. One of the original American hops, Cluster, is used for flavor and aroma. The finishing touch comes the Imperial G03 Dieter yeast, which gives it a clean almost lager like character.

If you would like a little more background, please take a look at my blog post from 7/20/2024.

[Social/Blog – Jon's Homebrew and Wine Supply \(jonshomebrew.com\)](https://jonshomebrew.com)

BOB'S WHEAT BEER

EXTRACT: 3.3 lb. Pilsner Liquid Malt Extract
3.3 lb. Wheat Liquid Malt Extract
2 lb. Pilsner Dry Malt Extract

SPECIALTY GRAINS: None

HOPS: 0.5 oz. Magnum 60 min
0.5 oz. Cluster 10 min
0.5 oz. Cluster 5 min

YEAST OPTIONS: Imperial – G03 Dieter
White Labs – WLP029 Kolsch
(or) Dry Yeast - Fermentis Safale US-05

OTHER: 4oz. Corn Sugar (to carbonate at bottling time)
1 tsp. Irish Moss (to clarify - optional - see step 7)

INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Pour malt extract into mixture. Stir until dissolved.
3. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
4. Boil for 60 minutes, while adding the hops at the recipe intervals.
5. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
6. Sanitize all equipment that the wort will come into contact with after the boil.
7. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
8. Add contents of boil pot, fill to 5 gallon mark with cold water.
9. When wort has cooled to about 70 degrees pitch yeast and place lid on tight.

10. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
11. After fermentation has stopped (about 2 ½ weeks) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
12. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
13. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN: 11 lb. Pale 2-Row Malt
2 lb. White Wheat

HOPS: 0.5 oz. Magnum 60 min
0.5 oz. Cluster 10 min
0.5 oz. Cluster 5 min

YEAST OPTIONS: Imperial – G03 Dieter
White Labs – WLP029 Kolsch
(or) Dry Yeast - Fermentis Safale US-05

Mash at 152 degrees for 60 minutes. Estimated OG 1.061, FG 1.013.
Estimated IBU 28, Estimated SRM 4.4. Estimated ABV 6.4%

**Jon's Homebrew
and Wine Supply**

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