

\$45.99

Bubblicious Hoppy Wheat Gumball Head Clone Recipe

- Ingredients:**
- 6.6 lbs. Wheat Liquid Malt Extract
 - ½ lb. Crystal-20 & ½ lb Flaked Wheat
 - ¼ oz. Amarillo hops
 - ½ oz. Amarillo hops
 - 1 ¼ oz. Amarillo hops
 - 1 oz. Amarillo hops
 - 1 ½ oz. Amarillo hops
 - Yeast
 - Priming sugar
 - Hop and grain bags
 - Caps

- How:**
1. Place malts in large grain bag and place in the boiling pot with at least 2 gallons of water. Bring to 150 degrees and hold at this temperature for 30 minutes. Remove the grain bag.
 2. Bring grain “tea” to a boil. Remove from heat and add malt extract. Stir like a crazy person so it’s all dissolved-like and return to heat. Bring back to a boil, watching vigilantly and stirring regularly to avoid a boil-over.
 3. After 5 minutes of vigorous boiling, add the ¼ oz. of Amarillo hops. Set your timer for 60 minutes.
 4. With 15 minutes left, add ½ oz Amarillo Hops. With 5 minutes left, add the 1 ¼ oz Amarillo Hops. When the timer runs out, add the final 1 oz Amarillo Hops and remove from heat. Chill to below 70 degrees and pitch yeast.
 6. When fermentation is complete (7-10 days) dump the dry hops (1 ½ oz Amarillo) into the fermenter and let sit for 3-4 days before bottling.
 7. To bottle, boil priming sugar in a couple cups of water for 5 minutes. Add to bottling bucket, rack in the beer, stir and bottle. It’s ready when there are bubbles (2 weeks or so).

O.G.: 1.050 – 1.055

Target ABV: 5.5%

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