



Gumball Head Clone (All Grain)

Inspired from the beer produced by 3 Floyd's Brewing Co. from Munster, IN

An American wheat ale brewed with white wheat and dry hopped with Amarillo hops providing a bright and refreshing with a lemony, orange, and citrus finish.

Grain Bill	
6.0 lbs.	2-Row
4.0 lbs.	Wheat
1.0 lb.	CaraVienna

Boil Additions	
60 Min	0.5 oz. Amarillo
15 Min	1.0 oz. Amarillo
5 Min	0.5 oz. Amarillo
0 Min/Flameout	1.0 oz. Amarillo

Dry Hopping	
5 -7 Days	1.0 oz. Amarillo

Fermentation	
Yeast Options:	
Wyeast 1056	US-05
Omega OYL-004	Imperial - A07

Specs:	
Expected O.G. @ 72% Eff.	1.054
Expected F.G.	1.012
IBU	30
Expected ABV	5.3%
SRM	6
Volume	5-5.25 Gallons

Brewer: _____

Assistant: _____

Date: _____

Original Gravity: _____

Final Gravity: _____

Mash Schedule	Temp	Duration
Saccharification Rest	150-152 F°	60 Min
Mash Out	170 F°	10 Min

Instructions:

Mash with 3.5 - 4 gallons of water for 60 minutes or until starch conversion is complete

Mash out at 170 F° Vorlauf to clear wort, then sparge with 5.5-6.0 gallons of water. Collect approximately 7-7.5 gallons of wort and bring to a boil.

Add hops according to schedule on the left.

After 60 minutes of boiling, chill wort and transfer to a clean and sanitized fermentation vessel. (Approximately 5-5.5 gallons of wort) Aerate well and add chosen yeast starter.

Ferment about 67 F° until fermentation subsides then rack to a secondary vessel (if desired)

After fermentation is complete rack to bottles or keg.

