

TALLGRASS BREWING HALCYON UNFILTERED WHEAT (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

Tallgrass originally brewed Halcyon as their first summer seasonal, but since all the Halcyon fans (a.k.a: kiteheads) asked so nicely, they now brew this magical brew year round. Halcyon starts with raw Kansas wheat in the grain bill to give it a nice edge, but what really makes it shine is the hops - Tallgrass uses "hop-bursting" late in the brewing process to give Halcyon its palate of tropical fruit flavors & aromas with a bright and refreshing taste like the best days of summer.

BREWER'S NOTES: For the 0" Citra addition, a hop stand of 15 minutes can be conducted - after the hops are added and the heat turned off, let the wort rest for up to 15 minutes prior to chilling to extract maximum aroma & a little extra bitterness. Tallgrass head brewer Andrew Hood recommends chilling the wort to 67°F before pitching yeast.

O.G: 1048 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 7.25 lbs. Briess Pale Ale
- 2.75 lbs. Rahr White Wheat Malt
- 0.625 lbs. Briess Munich 10L
- 0.25 lbs. Rahr Unmalted Wheat

BOIL ADDITIONS & TIMES

- 0.33 oz. US Magnum (60 min)
- 1 oz. Citra (0 min)

YEAST

- Wyeast 1098 British Ale. Apparent attenuation: 73-75%. Flocculation: medium. Optimum temp: 64°-72° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 168° F for 10 minutes

BOIL ADDITIONS & TIMES

0.33 oz. US Magnum (60 min)

1 oz. Citra (0 min)

YEAST

Wyeast 1098 British Ale. Apparent attenuation: 73-75%. Flocculation: medium. Optimum temp: 64°-72° F.