

“Gumball Head” by Three Floyds



Ingredients needed:

1 lb. 2 Row

1 lb. Torrified Wheat

6 lbs. Wheat DME or 7.2 LBS Wheat LME

4 oz. Amarillo Gold Hops

White Labs WLP001 California Ale Yeast

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Instructions:

Steep cracked grains in muslin bags from cold to 155 degrees. Hold at 155 degrees for 30 to 40 minutes. Drain and remove muslin bags.

Bring to a boil. Add DME and 1 oz. of Amarillo Hops. Boil 30 minutes.

Add 1 oz. Amarillo Hops. Boil for 25 minutes. (1/2 oz. if less hoppy is desired)

Add 1 oz. Amarillo Hops. Boil for 5 minutes. (1/2 oz. if less hoppy is desired)

Mix with cold water in fermenter to make 5 gallons.

When cooled down to under 80 degrees, add White Labs WLP001 California Ale Yeast

Ferment 68 to 70 degrees until fermentation completely ends (consistent hydrometer readings 3 days apart).

Re-rack and dry hop with 1oz of Amarillo hops for an additional week.

Bottle with $\frac{3}{4}$ priming sugar and allow 14 to 20 days for bottle conditioning.