

HEFEWIEZEN



Contents

- Malt Extract
- Specialty Grains
- Hops
- Grain Bag
- Priming Sugar
- Yeast
- Grain Bag

OG: 1047
FG: 1008

IBU's: 15
ABV: 5.2%

SRM: 8
IBU/GU: 0.35

1. Place 1 gallon of water in your boil pot and heat to 150 degrees F.
2. Place the grains in the grain bag and steep for 45Min.
3. Remove the grain bag without squeezing. Place the bag in a colander over the pot and rinse the grains by gently pouring 1/2 gallon of 160 Deg. F water through the bag, allowing it to drain into the pot.
4. Add water to make 3 gallons. Add heat to come to boil. While heating, add malt extract. Be careful to avoid clumping. Undiluted extract which is allowed to stand on the bottom of the boil pot can scorch and cause off flavors.
5. After the initial boil begins, refer to the Brewing Schedule
6. Siphon off to fermentor, being careful to leave the accumulated "trub" in the boil pot
7. If you have a hydrometer, use it while adding water until the gravity reduces to 1.047. Otherwise, simply add water to make five gallons.
*AIRATE THE WORT VIGEROUSLY....YEAST NEED OXYGEN!!!
8. Pitch Yeast Ferment at 68 Deg. F for best results.
9. Allow the fermentation to proceed at least one week. It is suggested to rack the beer into a secondary for another week following fermentation. Prime with 4oz. Of priming sugar and bottle. Allow two weeks before drinking.

Brewing Schedule

At beginning of boil:

- Add 1 oz. SAAZ hop pellets
- Boil 55 min.
- Add 1 oz. SAAZ Pellet Hops
- Boil 5 min.

Remove from heat and chill

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6.6 # Wheat LME

1/2 Lb. PILSEN malt

1 Lb. Carapils

2 oz. SAAZ 3.2% pellet hops

1 WBO6 Yeast

Priming sugar

Grain Bag