Summer Wheat

Creamy refreshing summer ale.

KIT CONTENTS

Specialty Grains

- 4oz Wheat Malt

Malt Extracts

- 3lbs Extra Light Malt Extract
- 3lbs Wheat Malt Extract
  (Add LME in the last 10 minutes of the boil)

Hops

- 1oz **Bittering** Hops (Hallertau | Mt. Hood)
- 1oz **Aroma** Hops (Styrian Goldings | Saaz)

Brew Kit Extras

- 1 Muslin Bag
- 1 tsp. Irish Moss (Clarifier)
- 5oz Priming Sugar (Save for bottling day)

Recommended Yeast

- **Dry Yeast** WB-06 | **Liquid Yeast** WLP320

CONFIRM KIT CONTENTS BEFORE CONTENTS BEFORE CONTINUING

Estimated Original Gravity	1.050
Estimated Final Gravity	1.008
ABV	~4.5%
Fermentation Time	2 Weeks
Bottle Conditioning Time	2 Weeks
Batch Size	5 Gallons
Difficulty	★ ★ ☆ ☆ ☆

BREW DAY EQUIPMENT

- 4 Gallon Brew Pot
- 6 Gallon Bucket/Carboy
- Airlock and Stopper
- Timer
- Long Spoon
- Thermometer
- Cleaner/Sanitizer
- Hydrometer
- Funnel

BREW DAY PROCESS

1. Secure specialty grains in muslin bag. Ensure grains are loose to allow for complete saturation.
2. Bring 3 gallons of water to 150° turn off heat and steep grain bag for 20mins.
3. Remove steeping grains, allow 1-2 mins for grain to drip dry. Turn heat back on and raise to 190°.
4. Turn off heat and slowly dissolve all malt extract into the hot water. Once all sugars are have been dissolved, return to heat and establish a boil.
   a) Do not put cover back on the pan.
   b) Watch the pot closely to avoid boil overs.
5. The unfermented beer is now wort.
   This recipe is based on a **45 minute** boil. When your boil starts add hops at times indicated.

HOP ADDITION SCHEDULE

- Add **Bittering** hops and boil for 45 minutes.
- Add **Irish moss** 15 mins before end of boil.
- Add **Aroma** hops boil for 10 minutes.
- Turn off heat after the 45 minute boil. Begin Cooling.

COOLING AND FERMENTATION

NOTE: From this point temperature and sanitation are very important. When in doubt, sanitize.

Protip: If you are using bottled water keep a few bottles in the fridge use this cold water to aid in chilling later.

1. Force cool the wort to 90° using either an ice bath or wort chiller.
2. Add 2 gallons of cold water to the sanitized fermenter, pour in chilled wort and top off with water until you reach the 5 gallon mark.

NOTE: You can now check the gravity using a sanitized hydrometer.

3. When wort temperature falls to 68°-70°, add yeast.
4. Once Yeast has been added, Place lid or stopper on the fermenter. Partially fill airlock with water.
5. Place fermenter in a cool and dark location. Fermentation activity should start in 24-48 hours.
6. After 2 weeks, fermentation activity will have ceased, check final gravity with the hydrometer. Wort should be with a few points of estimated gravity.

NOTE: Higher ABV beers can take longer to ferment. Beer can be bottled 2-3 weeks after the start of fermentation, confirm your final gravity with the hydrometer to ensure a complete fermentation.

GRAVITY READINGS

ABV = (OG - FG) * 131.25

OG: _____ **Date:** _____

FG: _____ **Date:** _____