



Summer Wheat

Malt Base: 6 lbs. Wheat LME

Specialty Grains: 8 oz Flaked Wheat, 8 oz Flaked Oats

Hops: 15 IBU Bittering Hops

Other: Hop Sack, 5 oz. Priming Sugar

Suggested Yeast : American Hefeweizen Yeast

3193-new

Instructions:

1. Remove **Crushed Grains** from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in minimum 1 gallon cold water, slowly bring to approx. 160 deg., hold temp for 10 min. Discard grain.
2. Add **Malt Extract**, stir well to dissolve. Bring to a boil, add **Bittering Hops**, and continue boil for 60 min. Remove from heat.
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Cover to keep light out and let clear for approx. 7 days.
6. When ready to bottle, boil priming sugar in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles and cap.
7. Store beer at 67 – 70 degrees for 7 – 10 days minimum.

OG: 1.048

FG: 1.010