

TrueBrew™



BAVARIAN HEFEWEIZEN

Ingredient Kit

OG: 1.045 -1.049

Ready: 2-4 weeks

A true Bavarian delight! This Bavarian Hefeweizen is golden blond and cloudy with classic banana and clove phenols from the yeast wrapped up with bready wheat flavors. Want that traditional cloudy appearance? Serve it “mit hefe” (with yeast) by swirling the bottle with a little remaining beer in it to make sure you get all the flavorful yeast. Prost!

Brew Date : _____
Final Gravity : _____
Bottling Date : _____
Fermentation Temperature : _____
Notes: _____

INVENTORY

Malts:

- 2 x 3.3 lb cans Wheat Liquid Malt Extract (Step 2)



Yeast:

- 11.5 g Fermentis SafBrew WB-06 Wheat Yeast (Step 8)



Hops & Flavorings:

- 1 oz German Hallertau Mittelfrüh Hop Pellets (Step 4)



Other:

- 5 oz Priming Sugar (Step 11)
- Instructions



LET'S BREW SOME BEER!

PREPARATION:

Before brew day, make sure you have the following:

- A homebrewing equipment kit for brewing 5 gallon batches - for sanitizing, fermenting, and bottling
- A brew pot of at least 3.5 gallons capacity – for boiling malt & hops with water
- Access to running water and a burner or stove – for Brew Day
- A quiet, dark spot to keep the fermentor – for Fermentation
- Approx. two cases of empty pry-off beer bottles - for Bottling Day

BREW DAY

BREWING

1. Fill your brew pot with approximately 2.5 gallons of water, and begin heating it.



2. Pour both cans of **Wheat liquid malt extract** into the warm water in the brew pot and stir until dissolved.

3. Bring the malt-water mixture to a boil, and set a timer for 15 minutes.



4. When 15 minutes is up, add **1 oz of German Hallertau Mittelfrüh hops** to the brew pot and reset the timer for 45 minutes.

5. When 45 minutes is up, turn off the heat – the boil is now finished.

COOLING

6. Cool the malt-hop-water mixture (called “wort”) with a wort chiller (if you have one) or by putting the covered brew pot in an ice bath until no longer warm to the touch.

7. Pour the cooled wort into a sanitized fermentor and add water to bring the volume up to 5 gallons.

FERMENTATION



8. Carefully cut open the pack of **Fermentis SafBrew WB-06 Wheat yeast** and sprinkle over the surface of the wort, then seal the fermentor and move to a quiet, dark location that is approximately 70°F.

9. The yeast will convert malt sugars to alcohol and CO2 gas – this will usually start within 24-48 hours of brew day and finish in about 3-7 days.

BOTTLING DAY

10. When fermentation is complete, sanitize your homebrew kit’s siphoning and bottling equipment, as well as approximately 2 cases of pry-off bottles and enough bottle caps to cap them.



11. Prepare a priming solution by mixing **5 oz priming sugar** with 1 pint of boiling water.

12. Mix the priming solution with the fermented beer.

13. Fill the bottles with primed beer and cap.

14. Store the bottles in a dark place at 70°F for 10-14 days to carbonate.

15. Chill the bottles and enjoy your homemade hand-crafted Bavarian Hefeweizen!

