

BAVARIAN HEFEWEIZEN

Boil Time: 30 Minutes
ABV: 4.3%
OG: 1.045
FG: 1.0112
IBU's: 12
SRM: 5
COLOR: Pale Gold
TEMP: 64-86°F (18-30°C)
READY: 2-4 Weeks

Brew Date: ____/____/____
Original Gravity: 1.0____
Final Gravity: 1.0____
Fermentation Temp: _____
Notes: _____

This Bavarian Hefeweizen has the classic taste of a traditional German wheat beer. Wheat Malt Extract provides a solid base of sweet, bready, and slightly tangy flavors, while the yeast creates a deliciously complex combination of clove, banana, bubblegum, lemon, vanilla, and other fruity esters.

Often served with a lemon wedge outside of Germany, though this is not traditional, it is best presented in a weizen glass at about 50°F (10°C), and pairs well with many German-style foods, such as bratwurst, soft pretzels, potato salad, and Münster or Swiss.

YOUR KIT SHOULD INCLUDE:

Malt Extract:

- 2 x 3.3 lb jars Wheat Liquid Malt Extract

Yeast:

- Mangrove Jack's M20 Bavarian Wheat



Hops:

- 30 minutes: 1 oz Hersbrucker Hop Pellets

Other:

- 5 oz Priming Sugar
- Instructions



LET'S BREW SOME BEER!

PREPARATION:

Before you brew, make sure that you have the following:


- A homebrewing equipment kit suitable for brewing 5 gallon batches of beer
- Homebrew specific cleanser and sanitizer
- A brewing kettle with at least a 16 quart (4 gallon) capacity
- Access to clean running water
- A stove or burner
- A dark, temperature stable place to keep the fermenter

You may also need:

- A wort chiller
- A dial or digital thermometer capable of measuring of 32-212°F (0-100°C)
- Approximately two cases of empty brown pop-top bottles
- Bottle caps and capper

BREW DAY


BREWING:

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1. Add between 2.5 gallons (9.5 liters) and 5 gallons (19 liters) of cool water to your brew kettle, making sure that at least 1 gallon (4 liters) of space remains within the kettle, and begin heating the water.
 2. Once your brew kettle has reached a boil, turn off the heat, and allow the bottom to cool for a minute.
 3. Slowly stir one 3.3 lb jar of Liquid Malt Extract into the kettle. Make sure that it is completely dissolved before turning the burner back on, otherwise your malt may scorch. Turn the heat back on, and bring your boiling kettle to a rolling boil.
 4. Set a timer for 30 minutes, and add 1 oz of Hersbrucker hop pellets to your brew kettle.
 5. When 10 minutes remain, pause your timer, turn your burner off and allow a minute for the bottom to cool. Slowly stir the remaining 3.3 lb jar of Liquid Malt Extract into the kettle, making sure that it is completely dissolved before turning the heat back on.
 6. Bring your kettle back up to a rolling boil and restart your timer. Proceed to cooling instructions when complete.


COOLING:

6. Cool your wort with a wort chiller (if you have one) or by placing your covered brew pot in an ice bath until the outside of your kettle is no longer warm to the touch.
7. Pour the cooled wort into a sanitized fermenter and add cool water to bring the volume up to just over 5 gallons.

FERMENTATION:

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8. Take a sample and use your hydrometer to take an Original Gravity reading, mark this reading in your notes.
 9. Carefully cut open your sachet of yeast, sprinkle it over your wort, and seal your fermentation vessel. Do not stir.
 10. Place your fermentation vessel in a cool, dark place that will maintain a temperature of 64-86°F (18-30°C).
 11. You should see signs of fermentation activity within 12 to 48 hours. Allow your beer to ferment for 7 days.
 12. After 7 days, transfer into your secondary fermenter. Wait 7 more days before checking your Final Gravity.

BOTTLING DAY

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13. When you have verified that fermentation is complete, sanitize your bottles, siphoning, and bottling equipment.
 14. Prepare your priming solution by dissolving the 5 oz of priming sugar into 2 cups (1 pint) of boiling water.
 15. Pour your priming solution onto the bottom of your bottling bucket, then transfer your beer into your bottling bucket.
 16. Fill bottles with beer until your bottling bucket is empty, capping bottles as you go.
 17. Store the bottles in a dark place at room temperature for 14 days to allow them to carbonate.
 18. Chill your bottles in the fridge for a few hours before serving by pouring your beer into a glass.
 19. If your beer seems under-carbonated, allow it to remain at room temperature for another week.

