

Designed for the purist...Simply Beer. It has everything you need to brew great beer and nothing you don't. We've stripped away all the extras to reveal the very heart of a traditional American Wheat. The result? The most streamlined, straight-forward brewing experience ever. And a crisp, drinkable brew that combines notes of bread wheat malt and slightly spicy hops in perfect harmony.

O.G: 1.043 READY: 6 WEEKS: 2 weeks primary, 1-2 weeks secondary, 1-2 weeks bottle conditioning

## KIT INVENTORY:

MALTS  
EXTRACTS & OTHER  
FERMENTABLES  
- 6 lbs Wheat Malt Syrup

PREMIUM HOPS &  
OTHER FLAVORINGS  
- 1 oz Willamette (60 min)  
- 1 oz Cascade (10 min)

YEAST  
- Safale US-05 Ale Yeast.  
Optimum temp: 59°-75° F  
PRIMING SUGAR  
- 5 oz Priming Sugar  
(save for Bottling Day)

## BEFORE YOU BEGIN.

### MINIMUM REQUIREMENTS.

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- A 5 gallon carboy, with bung and airlock, to use as a secondary fermenter (optional)
- If you do not have a secondary fermenter you may skip the secondary fermentation and add an additional week to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

### UNPACK THE KIT.

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your beer, so keep it handy
- Double check the box contents vs. the Kit Inventory
- Contact us immediately if you have any questions or concerns!

## PROCEDURE.

### ON BREWING DAY.

- Collect and heat 2.5 gallons of water.
- Note there are no specialty grains in this recipe.
- Bring to a boil and add the 6 lbs Wheat malt syrup extract. Remove the kettle from the burner and stir in the Wheat malt syrup.
- Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer.
  - Add 1 oz Willamette hops and boil for 60 minutes total.
  - Add 1 oz Cascade hops 10 minutes before the end of the boil.
- Cool the wort. When the 60-minute boil is finished, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.
- Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment - fermenter, lid or stopper, fermentation lock, funnel, etc - along with the yeast pack and a pair of scissors.
- Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.
- Add more cold water as needed to bring the volume to 5 gallons.
- Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.

### ON BREWING DAY. CONTINUED.

- 10. OPTIONAL: if you have a hydrometer, measure specific gravity of the wort and record.
- 11. Add yeast once the temperature of the wort is 65°F - 75°F. Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.
- 12. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the lock into rubber stopper or lid, and seal the fermenter.
- 13. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

### BEYOND BREWING DAY. WEEKS 1-2.

- 14. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin - there will be a cap of foam on the surface of the beer, and you may see bubbles come through the fermentation lock.
- 15. Active fermentation ends. Approximately 1-2 weeks after brewing day, active fermentation will end: the cap of foam falls back into the new beer, bubbling in the fermentation lock slows down or stops.
- 16. Transfer beer to secondary fermenter (optional). Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary. If not using a secondary, let the beer rest in the fermenter for an additional 1-2 weeks and skip the next step.

### BEYOND BREWING DAY. SECONDARY FERMENTATION.

- 17. Secondary fermentation (optional). Allow the beer to condition in the secondary fermenter for 1-2 weeks before proceeding with the next step. Timing now is somewhat flexible.

### BOTTLING DAY. ABOUT 1 MONTH AFTER BREWING DAY.

- 18. Sanitize siphoning and bottling equipment.
- 19. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer) of 5 oz priming sugar in 16 oz water. Bring the solution to a boil, cool and pour into the bottling bucket.
- 20. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix-don't splash.
- 21. Fill and cap bottles.

### 1-2 WEEKS AFTER BOTTLING DAY.

- 22. Condition bottles at room temperature for 1-2 weeks. After this point, the bottles can be stored cool or cold.
- 23. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!