

Basic Beer Recipe



Buenos Diaz Witbier

Buenos Diaz Witbier is tart and slightly acidic from the wheat malt and the yeast used. It is lightly hopped and usually highly carbonated. It has an obvious spicy quality from its special ingredients. This kit contains: 6# of Wheat malt extract, 1# of Dextrine malt (the steeping grains), 1 oz Liberty hops, 1oz of Coriander, and 1oz of Bitter Orange peel.

Directions: This recipe calls for a **liquid** beer yeast. Follow directions on package. **Sterilize everything well!**

1. Place the crushed steeping grain into the grain sack and place into 6 quarts of cold water. Bring to 170F., hold at that temp for 15 minutes, then take out the grains. Drain well.
2. Turn off the heat and empty the of malt extract (in bag, can, or jar) into the hot water. (The liquid extract may pour more easily from the bag if you first place it into a saucepan of hot, not boiling, water for ten minutes prior to pouring)
3. Add the Liberty hops and bring the mixture to a boil for 45 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Stir to avoid scorching the bottom of the pan. Add the coriander, orange peels, and boil 15 more minutes.
4. Sterilize your primary or single-stage fermentor with your sterilizing material according to directions. If necessary, rinse with hot water, or air dry.
5. Fill the plastic fermentor with 3¾ gallons of cold water. (You can pre-cool your hot wort by placing your pot carefully into a sink of cold ice water for 15 minutes). Carefully pour the hot wort into the cold water in the fermentor. Top off with cold water to around 5.25 gallons.
6. When the wort mixture in the fermentor lowers to below 80°F, add your liquid beer yeast. Instructions are on the yeast package. You have a **White Labs** or **Wyeast** liquid yeast, which come in vials or tubes, and that may be 'pitched' into your wort when you brew.
7. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at 60°-75°F for 14 days. If doing a double stage fermentation, syphon the beer into the carboy after 5-7 days in the primary fermentor (the beer may be transferred to the carboy as soon as the foam has fallen far enough so the carboy will not overflow). If in approximately 14 days the beer appears to have ceased fermentation, it may be bottled.
8. **Bottling, Single-Stage Fermentor:** Syphon the beer carefully into **sterilized** bottles. Pour ¾-1 tsp of corn sugar into each bottle. Cap. Turn the bottle upside down several times to mix in sugar.
Bottling, 2-Stage Fermentor: Rack beer carefully off the sediment into the sterilized plastic fermentor from the glass carboy. Dissolve ¾-1 cup of corn sugar in 4 oz. of water and stir gently into the beer. Bottle and cap.
9. Store upright at room temperature for 14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several weeks.
10. The sediment at the bottom of your beer bottles is a natural yeast deposit, very high in B vitamins. Enjoy as is, or decant your beer into a clean glass before drinking. Enjoy!

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