

# Basic Beer Recipe



## Winsome Wheat

Winsome Wheat is designed with 60% wheat malt to give a light, spicy flavor with a hint of cloves typical of German wheat beers. The Hallertauer hops give the noble bouquet to this refreshing beer. This kit contains: 6# Wheat malt extract, 2 oz. Hallertauer hops, and 8oz of Crystal malt (10L) for steeping.

Directions: Note. This beer contains a **liquid** yeast. If the yeast is in a vial it is simply pitched into the wort following directions on the vial. If in an envelope, follow directions on package. **Sterilize everything well!**

1. Place the crushed adjunct grain into the grain sack and place into 6 quarts of cold water. Bring to 170F., hold at that temp for 5 minutes, then take out the grains. Drain well. Bring wort to a boil.
2. Turn off the heat and empty the *malt extract* (in bag, can, or jar) into the hot water. (The extract may pour more easily from the bag if you place it into a saucepan of hot (170°F) water for ten minutes prior to pouring). Add 1 oz. of Hallertauer hops. (Add only ¾ oz of the Hallertauer hops here if you like mildly bitter beers.)
3. Boil the water and malt mixture (called wort) for 30 minutes. Upon initial boil the mixture may rise; reduce the heat to maintain a rolling boil. Stir to avoid scorching the bottom of the pan. Add ½ oz. of Hallertauer hops (1/2 the bag) and boil another 8 minutes.
4. Add ½ oz of Hallertauer hops and boil 2 additional minutes.
5. Sterilize your plastic primary or Single-Stage fermentor with your sterilizing material according to directions. If necessary, rinse with hot water, or air dry.
6. Fill the fermentor with 3¾ gallons of cold water. (You can cool boiled wort by placing kettle into ice water for 15 mins). Pour the hot wort into the cold water in the fermentor and top up to 5.25 gallons with cold water.
7. When the wort mixture in the fermentor lowers to below 80°F, add your liquid beer yeast. **White Labs** or **Wyeast** liquid yeast may be ‘pitched’ into your wort when you brew. Instructions are on the yeast package.
8. 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. Wheat beers tend to foam up considerably, you may wish to use blow-off tubing during the primary fermentation to prevent the foam from ejecting or clogging the air-lock. If doing a double stage fermentation, syphon the beer into the glass carboy after 5-7 days in the primary fermentor (the beer may be transferred to the glass carboy as soon as the foam has fallen far enough so the carboy will not overflow). If in ~14 days the beer appears to have ceased fermentation, it may be bottled.
9. **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 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.
10. 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.
11. 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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