American Pale Wheat

This is an easy drinking ale blending the styles of pale ale and wheat beer. The malt bill is based on wheat extract and flaked red wheat and will provide a light copper color and ample head retention. This beer is very drinkable and is most enjoyable fresh, just after bottle conditioning.

BREW DAY SCHEDULE

1. Add 1 oz. Palisade hops : (time)
2. Boil 40 minutes
3. Add remaining 3.3 can of LME : (time)
4. Boil 15 minutes
5. Add 1 oz. Cascade hops : (time)
6. Boil final 5 minutes
7. Terminate boil : (time)

Total Boil Time: 60 Minutes
Continue to Step #6
6. COOL WORT & TRANSFER
Cool the wort down to approximately 70ºF by placing the brew pot in a sink filled with ice water. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

7. ADD WATER
Add enough clean water (approx. 64º - 72ºF) to the fermenter to bring your wort to approximately 5 gallons. Thoroughly stir the water into the wort. Using a sanitized hydrometer take an Original Gravity (OG) reading. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

8. PITCH YEAST
Sprinkle the contents of the yeast sachet over top of the entire wort surface (DO NOT REHYDRATE) and stir well with sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommeted lid. Move the fermenter to a dark, warm, temperature-stable area (approx. 64º - 72ºF).

FERMENTATION
9. MONITOR & RECORD
The wort will begin to ferment within 24 - 48 hours and you may notice CO2 releasing (bubbling) out of the airlock. If no bubbling is evident on day two of fermentation, take a gravity reading with a sanitized hydrometer. If gravity has dropped below your OG reading then fermentation is taking place. Take a gravity reading again in 4 - 6 days and confirm fermentation has completed by comparing the gravity reading to the FG range listed at the top of the instructions. If gravity is not in the FG range, continue fermentation until it reaches the FG range. Record your FG reading in the ABV% CALCULATOR (right).

BOTTLING DAY (DATE ___ / ___ / ___)

10. READ
Read all of the recommended procedures before you begin.

11. SANITIZE
Thoroughly clean and sanitize ALL brewing equipment, utensils, and bottles that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

12. PREPARE PRIMING SUGAR
In a small saucepan dissolve 5 oz. of priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute. 1 oz. of priming sugar is equal to approx. 2.5 tablespoons

13. BOTTLE
Using your siphon setup and bottling wand, fill the bottles to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

14. BOTTLE CONDITION
Move the bottles to a dark, warm, temperature-stable area (approx. 64º - 72ºF). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR CHOOSING BREWER’S BEST® PRODUCTS.