Weizenbier
Wheat malt and European hops create the recipe for this easy-drinking summertime classic. Light-bodied with a smooth finish, our Weizenbier features an authentic dry wheat yeast.

Recommended Procedures

NOTE: This recipe incorporates late malt additions to ensure the lightest color possible for this beer style. Refer to BREW DAY SCHEDULE.

BREW DAY (DATE ___ / ___ / ___)

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

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

3. START BOIL
Pour 2.5 gallons of clean water into your brew pot and begin to heat¹. Bring your water to a gentle, rolling boil. Add ONLY the 3.3 lb. can of Wheat LME to the boiling water². Continuously stir the extract into the wort as it returns to a gentle, rolling boil³. Your water is now wort.

4. FOLLOW SCHEDULE⁴
As directed on the BREW DAY SCHEDULE (right), slowly sprinkle the hops into the boiling wort. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE, note the time the hops were added to help keep your brew on schedule. The BREW DAY SCHEDULE will guide you through the remaining addition of ingredients. Continue the gentle, rolling boil until the boil is complete.

5. Terminate boil

BREW DAY SCHEDULE

1. Add 1 oz. of CZ Saaz hops : (time)
2. Boil 45 minutes
3. Add remaining 3 lb. DME and last pack of 1 oz. CZ Saaz : (time)
4. Boil final 15 minutes
5. Terminate boil : (time)

Total Boil Time: 60 Minutes
Continue to Step #5

Brew Tips

¹We suggest doing a 2.5 gallon boil at minimum. If you have the equipment to boil more than 2.5 gallons feel free to do so. There is no need to change the amount of any of the ingredients.
²Run canisters of LME under hot water to allow the extract to pour easier.
³Pay careful attention that the extract does not accumulate and caramelized on the bottom of your brew pot.
⁴When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results. Even small amounts, including “spent” hops from brewing, can trigger a deadly reaction.
Recommended Procedures (continued)

5. COOL WORT & TRANSFER
Cool the wort down to approximately 70°F 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.

6. ADD WATER
Add enough clean water (approx. 64° - 72°F) 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).

7. 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. 64° - 72°F).

FERMENTATION

8. 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 / /)

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

10. 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.

11. 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

12. 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.

13. BOTTLE CONDITION
Move the bottles to a dark, warm, temperature-stable area (approx. 64° - 72°F). 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.