

Extract Recipe Kit Instructions



DrSmurto's Hefeweizen

What's in the Kit:

- 1 x Muntons Connoisseurs Wheat (1.8kg) Ingredient Can;
- 1 x Muntons Liquid Light Malt Extract (1.5kg);
- 1 x 100g Vacuum Sealed Hops (Hallertauer Mittelfrüh); and
- 1 x Fermentis SafAle WB-06 (Wheat) Yeast x 11.5g



Brew Specifications:

Volume	23 litres
IBU's	~22
OG	1.043
FG	1.010
ABV	4.3% (4.8% if bottling)
Colour	15 EBC

A classic german wheat beer. Cloudy and refreshing.

Variation: Take 2kg of frozen berries (strawberries, raspberries, blueberries or a mix) and simmer in 2L of boiling water for 5 mins. Mash with a potato masher and strain through a grain bag. Add to fermenter on day 3 of fermentation.

Instructions:

For beginner instructions on how to home brew, please check out our guide by [following this link](#).

1. Cleaning and sanitising:

Clean and sanitise **all** brewing equipment that will come into contact with your beer (including fermenter, spoons, can openers, thermometers, air locks, etc.) with a quality no-rinse sanitiser, such as [StellarSan](#).

2. Prepare ingredient cans:

Fill your kitchen sink with water as hot as your tap water goes and put your two cans of malt extract in to soften the syrup contents inside to allow for easier pouring.

3. Mini Hop Boil:

Add about 250g of the Liquid Light Malt Extract to the pot you steeped the grain in and bring to a gentle boil. Take your washed mesh bag and add in 25g of the Hallertau hop pellets (about ¼ of the 100g bag) before retying. Remember to keep them as loose as possible to allow for expansion. Add the bag of hops and stir briefly to ensure they're wet evenly and immediately turn off the heat. Set a timer for 10 minutes. After 10 minutes pull out the bag of hops. You can squeeze the bag gently to extract the leftover liquid. The spent hops can be discarded. Seal your leftover hops up and put them in the freezer for storage.

4. Adding everything to the fermenter:

Take your hot boiled hop mixture and pour it into your sanitised fermenter. Take your ingredient cans out of the hot water in the sink and open them with your sanitized can opener. Make sure the can top is sanitized too. Pour the syrupy contents of both cans into the fermenter. A sanitised silicone spatula or some boiled water can be used to get the rest of the syrup out. Mix up the contents of the fermenter well with your sanitised brewing spoon (avoid wood).

Top up your fermenter to the 23 litre mark on your fermenter with cold water. You want the beer to be below 20°C by the time you get to 20 litres, so if it's too hot as you're approaching 20L, you might want to add some ice cubes.

5. Pitching the yeast:

Open your sachet of yeast with a sanitised pair of scissors. Sprinkle the contents of the sachet evenly over the beer. Put the sanitised lid on your full fermenter and wait 5 minutes for the yeast to rehydrate, then cover the airlock hole with your sanitised thumb and rock the fermenter back and forth vigorously to aerate it so the yeast has plenty of oxygen to work well. Put the air lock into your fermenter filled with a bit of sanitiser.

6. Fermenting your beer:

This step is arguably the most important to get great tasting finished beer. Place the fermenter in a part of the house that will ensure the fermenting beer stays between 16-20°C (any higher and you will start to get undesirable flavours; any lower and the yeast may go to sleep). In winter, this can be maintained with a [heat belt](#) and a [temperature controller](#). In Summer, you will need a small fridge (Gumtree has plenty for next to nothing) to put your fermenter in with a temperature controller attached.

7. Keg/bottle your finished beer:

Once your beer has finished fermenting and dry hopping done, bottle or keg as usual. Please refer to our [detailed beginners guide](#) for tips on how to do this.