Brew day sheet- Extract Wheat Beer 11 Litre

This brew day sheet provides instructions which are specific to your recipe pack. Points in this Brew day sheet which are numbered and marked in **bold** are further explained in the brewing guide.

Steeping

Prepare some heated water to steep the grains for 20 minutes hour. It helps to have the grains in muslin cloth so they can be easily removed after this stage.

	Recommended	Actual	Record steeping Time
1. Steeping Water volume: The starting amount of heated water.	**A**: 6 Litres		Started:
2. Steeping water temperature: The Ideal temperature of the heated water prior to mixing in the steeping grains.	66˚C		Finished:

Maintain the mash temperature for 20 minutes. Remove the grains when this time is complete

Meanwhile boil and cool 7 litres of tap water which you will need to top up your fermenter. If you have used a smaller pot and a smaller quantity of water to boil and steep, you'll need more boiled cooled water to make 11 litres for the fermenter.

Boiling

Bring the heat back up to the boil and maintain a rolling boil.

	Recommended	Actual
3. Boil Length: Length of time the wort is boiled for.	60 minutes	

Hop Additions

Weigh out hops from your labelled hop packets according to the recommended weights. Add these hops to the boiling wort at the recommended time intervals from the start of the boil to provide bitterness, aroma, and flavour.

4. Hop Pack	Weight	Recommended boil time	Time added
A	23g	60 minutes	

Cooling

Rapidly chill the wort by placing the pot in a sink of iced water, or use a 'wort chiller'. Cool the wort to 18-23˚C and transfer it to a **sanitised** fermentation vessel.

Fermentation

Once wort is collected in a **sanitised** fermenter check the temperature is between (18-23 ˚C) and record a hydrometer reading. If your hydrometer reading is higher than the recommended original gravity, you can adjust this to match the recipe by adding water. Pitch the yeast, seal the fermenter and add an airlock or blow off tube. Allow it to ferment at 18-23˚C for 7 to 10 days or until fermentation looks complete and is confirmed with stable hydrometer readings over a 24 hour period (see below).

Targets

	Desired	Actual
5. Volume Collected (Volume in the fermentation vessel)	11 Litres	
6. Original Gravity (Hydrometer reading before adding yeast)	1.059	
7. Finishing Gravity (Hydrometer reading after fermentation)	1.0016	
8. Calculate the ABV	5.6%	

Bottling and Priming

Use your hydrometer to check fermentation has finished. Two consecutive readings 24 hours apart with no movement in readings will confirm your beer has finished fermenting. Carefully siphon the beer off the sediment directly into bottles, keg, barrel or secondary bottling vessel.

	Recommended	Amount used
9. Bulk priming sugar	108g	
10. OR sugar per 500 ml bottle	2g (<half teaspoon)	

After bottling, kegging, or putting in a barrel, store at room temperature for 10 days to carbonate. Condition at room temperature or cooler (4-23 ˚C) for another 3 weeks before drinking.

Customisation options

Description	What to add (per gallon)	When to add
Belgian Witbier – Classic style lightly spiced and very refreshing.	Replace supplied yeast with MJ21 dried or WLP400/410 yeast. Add coriander 5g Add curacao orange peel 20g	Add coriander and orange peel at 5 minutes to the end of the boil.
Berlinerweisse – Sour style of wheat beer from Germany.	Replace supplied yeast with a Berlinerweisse blend WLP630.	Add at yeast pitching time.