

GRÜSS GOTT, MATE!

A Hybrid Bavarian Honey-Wheat Beer In Convenient Kit Form!

Ingredients: 3.3 lbs. Liquid Malt Extract, Wheat
3 lbs. Dried Malt Extract, Wheat
1.5 lbs. Grains ($\frac{3}{4}$ lb. Carapils and $\frac{3}{4}$ lb. Gambrinus Honey Malt)
1 oz. Sterling hops
Priming sugar
Bavarian wheat yeast
Bottle caps
Hop and grain bags

The Nitty-Gritty:

1. Fill your boiling pot with at least two gallons of water (the more, the better). Add the grains in the large grain bag, and bring to 150 degrees. Hold at this temperature for 30 - 45 minutes. Remove grain bag.
2. Bring water to a boil. Remove from heat and add both liquid and dried malt extracts. Stir sehr gut, or you'll get a boil over, or at least some scorched extract. That ain't good. Return to heat and bring to boil.
3. After 5 minutes of boiling, add $\frac{3}{4}$ oz. of the hops in a small hop bag. Set your timer for 60 minutes. Stir regularly!
4. At end of boil, add the remaining hops for finishing. Remove from heat, bring wort to 70-75 degrees, top off to 5 gallons with water, and pitch the yeast.
5. After fermentation is complete (10 days or so), rack to a secondary fermenter and let age for at least 2 weeks (or as long as you can keep your grubby, anxious paws off of it). Prime with corn sugar, bottle, and let condition for about 2 weeks. Crack one open and enjoy with your Frau, Mann, or mates.

O.G.: 1.048-1.052

Target A.B.V.: 4.8-5.2