6th St. Wheat

940 S. Spruce St. Burlington WA, 98233 360-293-0424

American Wheat Ale

One the most approachable beers in craft with a clean yeast profile, a soft malt flavor, and a dry finish. Bittered with Hallertau hops and finished with citrus notes of Cascade Hops
OG=1.047, F.G.=1.011, ABV=4.7%, IBU=21

KIT INVENTORY

*Store liquid yeast and hops in the refrigerator

Steeping grains:
.5 lbs. Briess Bonlander Munich Malt
.25 lbs. Briess Crystal 10l
Extracts:
6.6 lbs. Wheat liquid malt extract (LME)
Hops:
1 oz. Hallertau (60)
1 oz. Cascade (5min)
Bottling Primer:
5 oz. Dextrose

BREWING INSTRUCTIONS
(Read completely before brewing)

1. If using, activate the liquid yeast culture (see directions on back) and weigh out hops if necessary.
2. Start with 3 gallons of water at 150-160°F in the brew kettle. Steep the **bag of grains** for 30 minutes. After 30 min remove the grain bag and discard.
3. Add all **extracts** to the kettle. To avoid scorching, do your best to fully dissolve extracts before applying direct heat. You now have wort (unfermented beer). Bring your wort to a boil watching carefully for a boil over.
4. Add **1 oz. Hallertau** and set timer for 60 minutes.
5. With 5 minutes remaining in the boil, add **1 oz. Cascade.**
6. After the 60 minute boil, remove kettle from heat, cover with a lid and cool as quickly as possible to 100F. (Use a wort chiller or make an ice bath in your sink.)
7. Fill your sanitized primary fermenter with 2 gallons of cold water, and then add your 100°F wort. Using additional cold water, top up the volume to 5 gallons.
8. Add (pitch) **yeast** when wort temperature in the fermenter is between 65 and 72 °F. Stir or shake well to oxygenate your wort.
9. Affix a sanitized airlock into your primary fermenter, allow to ferment in the dark for 7-10 days. Do your best to ferment within the temperature range of your yeast.
10. Take a gravity reading to confirm it is finished fermenting. It should match your final gravity or **F.G.** Transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. This will allow your beer to finish conditioning and clearing. (approx. 1-2 weeks)**.**
11. Prepare to bottle by boiling **5 oz. of Dextrose (corn sugar)** in 1 pint of water. Cool and pour into a clean bottling bucket.
12. Transfer your beer into the bottling bucket by siphon, and then affix bottling tube to the racking assembly and bottle immediately.
13. Allow the bottles of beer to rest at room temperature for 10 -14 days to carbonate, then cool and enjoy!!

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

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