



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

Dunkel Weissbier

Mahogany brown colored, wheat-based ale with rich malt flavors and subtle banana, and clove accents.

OG=1.050, F.G.=1.013, ABV=4.9%, IBU=14

KIT INVENTORY

*Store liquid yeast and hops in the refrigerator

Grain Bill:

5 lb. Great Western Premium 2-row

5 lb. Great Western White Wheat

.5 lb. Briess Bonlander Munich

.25 lb. Briess Midnight Wheat

.5 lb. Rice Hulls

Hops:

1 oz. Hallertau Mittelfruh (60min)

Yeast:

1st choice Wyeast- 3638 (64-75°F)

Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

BREW DAY

Mash 153°F (667°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 64-75°F (17-23°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation. Add Irish moss or Whirlfloc to your boil for the last 15 min. for better clarity. (Not included in the kit).

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	