



Dunkelweizen

Munich and chocolate malts combine to create a darker, maltier version of its lighter counterpart, Helfeweizen. Amber-brown in color yet medium-bodied with a slightly sweet, bready flavor. A specialty wheat yeast produces the characteristic phenols found in traditional Weizens.

IBU's: 10 - 13	OG: 1.049 - 1.053	Color: Brown
ABV%: 4.75% - 5.25%	Difficulty: Easy	Yield: 5 Gallons

Contents

- Ingredients
- Grain Bag(s)
- Priming Sugar
- Bottle Caps
- Brewing Procedures

Glossary

OG Original Gravity	DME Dried Malt Extract
SG Specific Gravity	LME Liquid Malt Extract
FG Final Gravity	IBU International Bittering Units (<i>Tinseth</i>)
CO2 Carbon Dioxide	ABV Alcohol by Volume

Ingredients

FERMENTABLES

6.6 lb. Wheat LME

1 lb. Maltodextrin

SPECIALTY GRAINS

8 oz. Chocolate

8 oz. Munich

HOPS

.5 oz. Bittering

1 oz. Flavoring

YEAST

1 Sachet

Recommended Procedures

BREW DAY (DATE ___/___/___)

1. READ

Read all of the recommended procedures before you begin.

2. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

3. STEEP GRAINS

Pour 2.5 gallons of clean water into your brew pot and begin to heat¹. Pour crushed grains into grain bag and tie a loose knot at the top of the bag². When the water is within an appropriate steeping temperature (150° - 165°F) place the grain bag into the brew pot³. Steep grains for approximately 20 minutes. Remove grain bag and without squeezing, allow liquid to drain back into brew pot. Your water is now wort.

4. START BOIL

Bring your wort to a gentle, rolling boil. Add **all of the included LME and Maltodextrin** to the boiling wort⁴. Continuously stir the extract into the wort as it returns to a gentle, rolling boil⁵.

5. ADD HOPS⁶

Slowly sprinkle the bittering hops into the boiling wort. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE (right), note the time the bittering hops were added. Continue the gentle, rolling boil.

6. FOLLOW SCHEDULE

The BREW DAY SCHEDULE (right) will guide you through the remaining addition of ingredients until the boil is complete. Fill in the estimated times to help keep your brew on schedule.

Recommended Brew Day Equipment

- 4 Gal. Brew Pot (or larger)
- 6.5 Gal. Fermenter
- Airlock
- Long Spoon or Paddle
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser

Brew Tips

¹The volume of wort boiled affects hop utilization. Boiling more than 2.5 gallons will increase the IBU's and they will decrease if wort volume is less than 2.5 gallons. IBU's for this recipe are calculated for a 2.5 gallon boil.

²The grains should not be compacted inside the bag. Grains should steep loosely allowing the hot water to soak into all of the grain evenly.

³Pay careful attention not to let your steeping water exceed 170°F which leeches tannins into the wort.

⁴Run canisters of LME under hot water to allow the extract to pour easier.

⁵Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.

⁶When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results.

BREW DAY SCHEDULE

1. Add bittering hops _____ : ____ (time)
2. Boil 40 minutes
3. Add flavoring hops _____ : ____ (time)
4. Boil final 20 minutes
5. Terminate boil _____ : ____ (time)

Total Boil Time: 60 Minutes

Continue to Step #7

Recommended Procedures (continued)

7. COOL WORT & TRANSFER

Cool the wort down to approximately 70°F by placing the brew pot in a sink filled with ice water⁷. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

8. ADD WATER

Add enough clean water (approx. 64° - 72°F) to the fermenter to bring your wort to approximately 5 gallons. Thoroughly stir the water into the wort. Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS⁸. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

9. PITCH YEAST

Sprinkle the contents of the yeast sachet over top of the entire wort surface and stir well with sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommated lid. Move fermenter to a dark, warm, temperature-stable area (approx. 64° - 72°F).

FERMENTATION

10. MONITOR & RECORD

The wort will begin to ferment within 24 hours and you will notice CO₂ releasing (bubbling) out of the airlock. Within 4 - 6 days the bubbling will slow down until you see no more CO₂ being released. When fermentation is complete (no bubbles for 48 hours) take a FG reading with a sanitized hydrometer and record it in your ABV% CALCULATOR.⁹

BOTTLING DAY (DATE ___/___/___)

11. READ

Read all of the recommended procedures before you begin.

12. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

13. PREPARE PRIMING SUGAR

In a small saucepan dissolve priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute.

14. BOTTLE

Using your siphon setup and bottling wand, fill the bottles¹⁰ to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

15. BOTTLE CONDITION

Move the bottles to a dark, warm, temperature-stable area (approx. 64° - 72°F). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

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Brew Tips

⁷To avoid bacteria growth do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

⁸Use a sanitized hydrometer while adding water to monitor the SG.

⁹Consider transferring your beer to a secondary carboy, see "Two-Stage (Secondary) Fermentation" sidebar below.

¹⁰Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

Two-Stage (Secondary) Fermentation

Brewer's Best® recommends home brewers employ the practice of a two-stage fermentation. This will allow your finished beer to have more clarity and an overall better, purer flavor. All you need is a 5-gallon carboy, drilled stopper, airlock and siphon setup to transfer the beer. You will also need to monitor and record the SG with your hydrometer when the beer is in the 'primary'. When the fermentation slows (5-7 days), **but before it completes**, simply transfer the beer into the carboy and allow fermentation to finish in the 'secondary'. Leave the beer for about two weeks and then proceed to Bottling Day. Consult your local retailer to learn more about this technique.

(SECONDARY RACK DATE ___/___/___)

Recommended Bottling Day Equipment

- 6.5 Gal. Bottling Bucket
- Siphon Setup
- Bottle Filling Wand
- 12 oz. Bottles (approx. 53)
- Brewer's Best® Crown Caps
- Bottle Brush
- Capper
- Sanitizer

ABV% Calculator

(OG - FG) x 131.25 = ABV%

(_____* - _____**) x 131.25 = ____%

*OG from Step #8

**FG from Step #10



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