

MARYLAND HOMEBREW

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13Degrees

All Grain Recipe

OG: 1.053 FG: 1.010 IBU: 13.9 ABV: 5.6%
80%Efficiency

Ingredients:

- 5.5 lb. Pilsner Malt
- 3.85 lb. Wheat Malt
- .90 oz Hallertaur hop pellets (3%AAU)
- White Labs WLP300 Hefeweizen yeast
- 1-1/4 cups dry malt extract for priming or 3/4 cup priming sugar

Directions:

1. Mash @ 152F though protein rest recommended.. 90min long boil. 5.5 Gallon Recipe
2. .90 Hallertaur at 60 min
3. Pitch yeast when wort temperature is between 70-80°.
4. Allow to sit in the fermenter at 68-72° for about seven days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity.
5. Rack to a secondary fermenter (glass carboy) after 7 days Let sit another week.
6. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 5 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
7. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks