

# MARYLAND HOMEBREW

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## AMERICAN WHEAT

OG: 1.047    FG: 1.012    ABV: 4.5%    IBU's: 15

### Ingredients:

1 can (3.3 lb) plain wheat extract  
3 lbs Light DME  
.5 lb crystal 20  
.5 lb Carapils  
1 oz Hallertauer hop pellets  
1 oz Tettnanger hop pellets  
.5 tsp Irish moss  
White Labs California Ale or 1 pack Safale dry yeast  
3/4c Priming Sugar

### Directions:

1. Steep grains in hop bag in 1.5 gallons of water at 155° for 30 minutes. Remove grains and bring mixture to a boil.
2. Remove from heat and add both liquid and dry malt extracts. Return to heat and bring to a boil.
3. Add Hallertauer hops and boil for 20 minutes.
4. Add Tettnanger hops and boil for 20 minutes. Add Irish moss last 15 minutes.
5. Combine wort with water to make five gallons.
6. Pitch yeast when wort temperature is between 70-80°.
7. If using one-step fermentation, allow it to sit in the fermenter at 65-70° for about 7 days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow it to sit for another 10-14 days before bottling.
8. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 15 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.
9. 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.