

# MARYLAND HOMEBREW

6770 Oak Hall Lane, Suite 108

Columbia, MD 21045

Tel: (410) 290-FROTH Fax: (410) 290-6795

Internet: <http://www.mdhb.com>

## E-Z GERMAN WEIZENBIER

### Ingredients:

6.6 lbs. plain wheat extract

1 oz Hallertau hop pellets

1 oz Tettnang hop pellets

White Labs Hefeweizen 300 or Safbrew WB-06

3/4 cup Priming Sugar

### Directions:

1. Bring one and a half gallons of water to a boil.
2. Remove from heat and add liquid malt.
3. Bring to a boil.
4. Add Hallertau and Tettnang hops and boil for 30 minutes.
5. Combine wort with water to make five gallons..
6. Pitch yeast when wort temperature is between 70-80 .
7. Allow it to sit in primary fermenter at 70-75 for 4-5 days, then rack to secondary fermenter for 10-14 days.
8. Prime and bottle.
9. Bottle condition for at least two weeks.