

From johnmc Sun Jun 20 21:09:22 1993  
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To: cherry  
Subject: Hefeweizen Recipe  
Cc: johnmc

It seemed like Tim was ready to jump right into beer making so I thought I had better forward this to you quick (since I'll be out until Wednesday). See me on Wednesday if you have any questions.

### Munich-style Hefeweizen

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#### Ingredients:

6 lbs. Generic wheat malt extract  
1.25 oz. Hallertauer Hops (you'll have to buy 2 1 oz pkgs)  
*#3068* 1 pkg Wyeast #3056 Bavarian wheat yeast  
1 bag of ice (to help chill the "wort" after brewing)  
3/4 cup Corn sugar (for bottling)

All these ingredients are available at American Home Brewing Supply.

#### Procedure:

About 8-16 hours before brewing, start yeast packet by following directions on the package. When yeast packet has puffed up to at least 1 in. thick, you are ready to start brewing. Begin brewing by placing 1.5 gallons of tap water in a large pot and bringing it to a boil. Then add all the malt extract and 1 oz of the hops and boil the mixture for 50 minutes. Add the final 1/4 oz of hops and boil 10 more minutes. Put approx. 1 gallon (no need to measure) of tap water in your sanitized fermenter and dump the brewed mixture (wort) into the gallon of water. Chill the mixture by placing the entire fermenter in a sink full of ice and water (to quickly cool the mixture to room temperature). When the sides of the fermenter are no longer hot (about 1/2 hour or so), add water straight from the tap to bring the level of the mixture up to 5 gallons (this assumes that before you started you measured 5 gallons of water in the fermenter and marked the waterline). Seal up the fermenter, add the airlock, and place it in a cool place that will have a minimum of temperature variation. After 8 hours or so, the airlock will bubble vigorously for a day or two and the subside.

After 1 week in the fermenter, transfer the mixture into the sanitized bottling bucket leaving the sediment behind (follow directions that came with the fermenter). Boil 1 cup of water, add the 3/4 cup of corn sugar, then add the boiled sugar water to the mixture in the bottling bucket and carefully stir it in (using something sanitized...I used the 'racking tube'). Transfer the mixture to bottles (following the directions), cap and store them at room temperature (in a dark room if the bottles are clear) for 1 week.

Chill, mix in the yeast sediment, open, pour, add lemon slice and enjoy!