



Cherry Wheat

Ingredients:

Malt Base 6 lbs. Dry/ 7.2 Liquid Wheat Malt Extract

Specialty Grains 8 oz Torrefied Wheat, 1/4 lb Crystal 10L

Hops: 3.5 HBU Saaz (Boiling)

Other Hop Sacks, 5 oz. Priming Sugar, 60 Bottle Caps, 4 oz Cherry Flavoring

Suggested Yeast : White Labs American Hefeweizen Ale

Instructions:

1. Remove **Crushed Grains** from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in minimum 1 gallon cold water, slowly bring to approx. 160 deg., hold temp for 10 min. Discard grain.
2. Add **Malt Extract**, stir well to dissolve. Bring to a boil, add **Saaz Hops**, and continue boil for 60 min. Remove from heat.
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Let clear for approx. 7 days.
6. When ready to bottle, boil priming sugar in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). **Add Cherry Flavoring to bottling bucket and mix well.** Fill bottles to 1 “ from top of bottle and cap.
7. Store beer at 67 – 70 degrees for 7 – 10 days minimum.

S.G. 1.050-1.054
F.G. 1.014