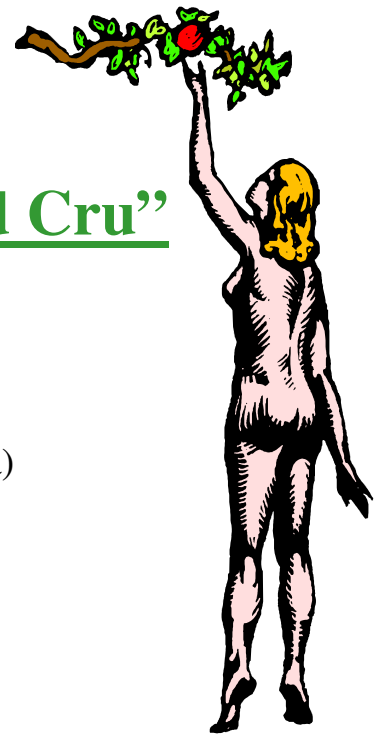


## Eve is in the Garden “Grand Cru”



Malt Base \_ 5 lbs DME **OR** 6 lbs. LME , 2.5 lbs. Honey

Specialty Grains 1 oz Coriander Seed, 1 oz Orange Peel

Hops 3 Hbu Hallertau (Boiling), 3 HBU Hallertauer (Aroma)

Other Hop Sack, 5 oz. Priming Sugar, Bottle Caps

Suggested Yeast White Labs Belgian Wit , Wyeast 3944

### *Instructions:*

1. Add **Extra Light Dry Malt Extract and Honey**, to 3 gallons of hot water, stir well to dissolve. Bring to a boil, add **1 oz Vanguard Hops**, boil for 45 min.
2. Add **Coriander Seed and Orange Peels** (use a hop sack for this step), and boil for 5 minutes, add **1 oz Hallertauer Hops** and boil for 5 minutes. 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. Siphon beer into clean carboy, affix airlock and cover to keep light out and 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). Fill bottles to 1 “ from top of bottle and cap.
7. Store beer at 67 – 70 degrees for 7 – 10 days minimum.

*O.G. 1.067*

*F.G. 1.013*