



Malt Base \_ 6 lbs. DME or 7.2 lbs. LME

Specialty Grains 1 lb. Vienna, 1/2 lb. Cara Munich, 1 lb. Munich

Hops: 7 HBU Hallertau (Hersbrucker for flavor and Aroma)

Other Hop Sack, 5 oz. Priming Sugar or 3/4 Cup, Bottle Caps

Suggested Yeast : White Labs European Ale Yeast, Wyeast 1338  
White Labs German Lager, Wyeast 2633

*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. 155 deg., hold temp for 30 min. Discard grain, add gypsum if water is soft.
2. Add **Light Malt Extract**, stir well to dissolve. Bring to a boil, add **3 HBU Hallertau**, and continue boil for 45 min. Add **1/2 of Hallertau Hersbrucker** and boil for 10 min. Add **1/2 of Hallertau Hersbrucker** 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. 55 degrees if using lager yeast or 67-70 degrees if using ale yeast..
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 10, 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.

*Starting Gravity : 1.054*

*Final Gravity : 1.012 – 1.015*

*Alcohol by Volume : 4.0% - 5.0%*