# 6th St. Wheat

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## American Wheat Ale

One of the most approachable beers in craft with a clean yeast profile, a soft malt flavor, and a dry finish. Bittered with Hallertau hops and finished with the citrus notes of Cascade hops.

OG=1.047, FG=1.011, ABV=4.7%, IBU=21

#### KIT INVENTORY

\*Store liquid yeast and hops in the refrigerator

## Steeping grains:

.5 lbs. Munich 10L

.25 lbs. Caramel 10L

## Extracts:

6.6 lbs. Wheat liquid malt extract (LME)

# Hops:

1 oz. Hallertau Mittelfrüh (60min)

1 oz. Cascade (5min)

## Yeast:

Wyeast- 1010 (58-74°F)

## **Bottling Primer:**

5 oz. Dextrose

## **BREWING INSTRUCTIONS**

(Read completely before brewing)

- Activate the liquid yeast culture (see directions on back) and weigh out hops if necessary.
- 2. Start with 3 gallons of water at 150-160°F in the brew kettle. Steep the **bag of grains** for 30 minutes. After 30 min remove the grain bag and discard.
- Add all extracts to the kettle. To avoid scorching, do your best to fully dissolve extracts before applying direct heat. You now have wort (unfermented beer). Bring

- your wort to a boil watching carefully for a boil over.
- 4. Add **1 oz. Hallertau Mittelfrüh** and set timer for 60 minutes.
- With 5 minutes remaining in the boil, add
   1 oz. Cascade
- 6. After 60 minutes, remove kettle from heat, cover with a lid and cool as quickly as possible to 100F. (Use a wort chiller or make an ice bath in your sink.)
- 7. Fill your sanitized primary fermenter with 2 gallons of cold water, and then add your 100°F wort. Using additional cold water, top up the volume to 5 gallons.
- Add (pitch) yeast when wort temperature in the fermenter is between 65 and 72 °F.
   Stir or shake well to oxygenate your wort.
- Affix a sanitized airlock into your primary fermenter; allow to ferment in the dark until airlock activity slows to a bubble every 30-45 seconds. Primary fermentation should take approximately 5-10 days. Do your best to ferment within the temperature range of your yeast.
- Transfer (rack) by siphoning to a secondary fermenter to allow your beer to finish fermenting and clear. (approx. 1-2 weeks)
- Prepare to bottle by boiling 5 oz. of
   Dextrose (corn sugar) in 1 pint of water.
   Cool and pour into a clean bottling bucket.
- 12. Transfer your beer into the bottling bucket by siphon, and then affix bottling tube to the racking assembly and bottle immediately.

Allow the bottles of beer to rest at room temperature for 10 -14 days to carbonate, then cool and enjoy!!

#### TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Notes:					