



Homebrew  
5 Gallons

## El Jefe Wheat

Style: Wheat Beer

A high alcohol wheat beer that's smooth and easy. This is the epitome of strong German wheat beer and has an excellent, *bold* Hefeweizen (yeast) taste. Crisp, sparkling, and "wheatie", this is a great summer treat for wheat beer lovers.



## Ingredients

<u>GRAINS</u>	<u>AMOUNT</u>	<u>EXTRACTS</u>	<u>AMOUNT</u>	<u>HOPS &amp; SPICES</u>	<u>AMOUNT</u>
Wheat	0.5 lbs.	Pale	0.5 qts	<u>Bittering Hops</u>	
Crystal 40L	0.66 lbs.	Adjunct	1.0 qts	Perle	0.5 oz.
Cara Vienna	0.66 lbs.	Wheat	1.0 qts	Kent Goldings	1.0 oz.
Munich	0.5 lbs.			<u>Finishing Hops</u>	
				Perle	0.5 oz.
				Saaz	0.66 oz.

**Yeast Type:** Hefeweizen **Yeast Description:** Large clove, phenolic aroma w/ banana flavors

## Brewing Instructions

- 1 Make sure your kettle is between 160° - 170°. Place all crushed grains into a grain sock and steep in the pot for 30 minutes, making sure to maintain the temperature indicated. After grains have steeped, drain and discard sock.
- 2 Raise the heat under your pot. When the temperature is approaching 200°, add all of your extracts and sugars (except the priming sugar!). Stir well. Wait for pot to reach a boil. **NEVER LEAVE YOUR POT FROM THIS POINT ON!**
- 3 When kettle reaches a boil, temporarily turn the heat off and add your bittering hops. Immediately return to a heavy, rolling boil for 60 minutes. Make sure to stir your wort regularly throughout the brewing process so it doesn't scorch.
- 4 When there is 15 minutes left in the boil, temporarily turn off your heat again and add your finishing hops. Return to a light boil. Any spices or special ingredients are typically added now (refer to ingredient list above).
- 5 After last 15 minutes of boiling, turn heat off and chill wort. When wort is around 70°- 90° pour into a fermenter and pitch yeast. That's it! Refer to more detailed brewing and bottling instructions if needed (available upon request).

Recipe will yield approximately 2 cases of 22 oz. or 12 oz. bottles. Brewing, fermenting, and conditioning times may vary depending on recipe, yeast, temperatures, and brewing experience.