

# Hefeweizen Beer – Extract Only Kit

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## Ingredients:

2 – Cans Briess Bavarian Wheat Malt Extract  
0.75 - Ounce Mt Hood Hops  
0.2 - Ounce Cascade Hops

1 – Vial of White Labs WLP300 – Hefeweizen yeast

## Notes:

This kit does not include priming sugar – if bottling, you can prime with corn sugar or with common table sugar. The amount of table sugar needed to prime will not affect the flavor of your beer.  
This kit will make a 5 gallon batch of beer

## Brew Instructions:

Fill your brew pot ½ full of water and bring to a boil  
Turn off the heat; pour in both cans of malt extract and stir until completely dissolved  
*(This step helps to prevent scorching)*  
Top off the brew pot with hot water to within 4” of the lip & turn the heat back on  
When the wort reaches boil, add 0.75 ounce of the Mt. Hood hops (bittering hops)  
*(Be careful when adding the bittering hops – If added too fast, the hops will cause a boil over)*  
Boil for 55 minutes and add 0.2 (1/5) ounce of the Cascade hops (aroma hops)  
Boil for an additional 5 minutes and immediately turn off the heat  
Pour the wort into your sanitized fermenter, being careful to leave as much of the trub (sediment) behind as possible  
Top off your fermenter with cold water to make a total of 5 gallons  
Cover the fermenter and let cool

## Fermentation:

When your wort reaches 75 degrees F, shake your vial of White Lab yeast and slowly open the vial  
Pour the yeast into the wort and immediately cover with an air lock  
Let sit overnight at room temperature then drop your fermentation temperature down to 70 degrees F, if possible  
Ferment for 7 days or until fermentation stops

## Optional:

Transfer your beer to a secondary, leaving as much trub (sediment) behind as possible and let sit at 70 degrees for 14 days  
*(This will help improve the flavor of your beer)*  
Hefeweizen yeast stays suspended and it will be normal for your beer to still be cloudy, even after 14 days

## If Naturally Conditioning (Bottling):

Transfer the beer into a bottling bucket, leaving as much trub (sediment) behind as possible  
Dissolve ¾ cup of corn or table (priming) sugar in one cup of water and bring to a boil  
Pour the priming sugar into the beer and stir  
Bottle your beer, leaving a ½” - ¾” head space in each bottle

## If Force Carbonating (Kegging):

Transfer the beer into a sanitized keg and apply CO2 to carbonate