

Erdinger Wheat Beer Recipe

Instructions

Ingredients:



Brewing Supplement Head and Body 1kg



Dextrose Brewing Sugar 500a



Morgans Premium Wheat Beer Yeast



Morgans Finishing Hops Hallertau



Black Rock Whispering Wheat

Other Ingredients: 200g of Dextrose if kegging with no secondary fermentation or bottle conditioning

Method:







Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)







kit tin in hot water for 10 minutes





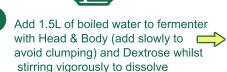
Boil 2L of water in kettle



Steep Finishing Hops teabag in 250ml mug of boiled water for 10 minutes









Add contents of the beer kit tin to the fermenter and stir to thoroughly dissolve



Pour 250mls boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to the fermenter





Add Finishing Hops teabag and steeped water to the fermenter





Add cold water to the fermenter to 22.5L and test temperature - make sure it is between 14-22 degrees before pitching yeast



Take Hydrometer reading and pitch 15g Premium Wheat Beer Yeast and stir gently



When fermentation finished check with hydrometer and bottle as per normal

N.B. If kegging, add 200g of Dextrose at step 5