



Morgans Special Wheat Beer Recipe

Instructions

Ingredients:



Morgans Premium Wheat Beer Yeast



Morgans Finishing Hops Saaz



Morgans Master Malt Wheat



Morgans Premium Golden Sheaf Wheat

Other Ingredients: 200g of Dextrose if kegging with no secondary fermentation (not supplied)

Method:

-  **1** Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  **2** Discard yeast supplied under the beer kit tin lid and sit the beer kit tin and malt tin in hot water for 10 minutes to loosen contents
-  **3** Boil 2,25L of water in kettle
-  **4** Steep Finishing Hops teabag in 250ml mug of boiled water for 10 minutes
-  **5** Add 1.5L of boiled water to fermenter with Malt tin contents and stir to thoroughly dissolve
-  **6** Pour 250ml boiled water into the Malt tin and stir to dissolve the remaining contents, then add to the fermenter
-  **7** Add contents of the beer kit tin to the fermenter and stir to thoroughly dissolve
-  **8** Pour 250ml boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to fermenter
-  **9** Add Finishing Hops teabag and steeped water to the fermenter
-  **10** Add cold water to the fermenter to 22.5L and test temperature make sure it is between 18-26 degrees before pitching yeast
-  **11** Take Hydrometer reading and pitch 15g Premium Wheat Beer Yeast and stir gently
-  **12** When fermentation finished check with hydrometer and bottle as per normal

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