

Morgans Special Wheat Beer Recipe

Instructions

Ingredients:



Morgans Premium Wheat Beer Yeast



Morgans Finishing Hops Saaz



Morgans Master Malts Wheat



Morgans Premium Golden Sheaf Wheat

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

Method:



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



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



Boil 2,25L of water in kettle



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



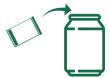
Add 1.5L of boiled water to fermenter with Malt tin contents and stir to thoroughly dissolve



Pour 250ml boiled water into the Malt tin and stir to dissolve the remaining contents, then add to the fermenter



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



Pour 250ml boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to 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 18-26 degrees before pitching yeast



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



When fermentation finished check with hydrometer and bottle as per normal

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