



ABV 3.9 % ALCOHOL	SRM 5 COLOR	IBU 10 BITTERNESS
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DEMON BREWING CO., PHOENIX AZ
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SANTA'S HOLIDAY WHEAT RECIPE-90021

Makes a great recipe for those holiday parties.

WHAT'S NEEDED:

- 1 Can of Dante's Delight Weizenbier (hopped malt extract)
- 1 Can of Liquid Brewing Enhancer (brewing sugar)
- 1 Packet of Dry Brewing Yeast (included with HME)
- 1 Packet of OneStep No-Rinse Cleanser
- 1 Cup Honey*
- 2 Small Orange Peels (grated zest)*
- 2 Teaspoon Ground Cinnamon*
- 1 Teaspoon Fresh Grated Ginger*

*Item(s) you will need.

SANITIZE YOUR EQUIPMENT

Follow the steps outlined in the instructions that came with your kit.

MAKING THIS RECIPE

1. Remove yeast packet(s) from under the lid of your beer mix and stand all cans in a tub of hot tap water. **This will help them pour more easily.**
2. Fill fermenter with a gallon of cold water. **For best results, use bottled spring water or charcoal-filtered tap water.**
3. Place 4 cups of water into a clean 3-quart pot and bring to a boil.
4. Remove from heat. Add your grated orange zest, 2 tsp. of ground cinnamon and 1 tsp. of grated ginger. Then slowly stir in 1 cup of honey, and the contents from both cans until fully dissolved. **This mixture is called the wort.**
5. Pour the wort into the fermenter. Bring the volume of the fermenter up to the 8.5-quart mark by adding more water. Mix thoroughly. **Read the thermometer and wait until the temperature of the wort is between 64°- 82° F before adding the yeast.**
6. Add the yeast. Then attach your lid.
7. Place the fermenter out of direct sunlight and maintain a temperature between 64°- 82° F for approximately 14 days.

BOTTLE AS DIRECTED

Follow the steps outlined in the instructions that came with your kit.
FOR BEST RESULTS COLD CONDITION FOR 2 TO 4 WEEKS.