



ABV 4.6 % ALCOHOL	SRM 5 COLOR	IBU 18 BITTERNESS
--------------------------------	--------------------------	--------------------------------

DEMON BREWING CO., PHOENIX AZ
WWW.BREWDEMON.COM

TWISTED SUMMERTIME LEMONADE RECIPE-90028

Remember, Fire is the Devil's only friend. Cool off that fire with this cold, refreshing summertime wheat beer!

WHAT'S NEEDED:

- 2 Cans of Twisted Monk Witbier (signature hopped malt extract)
- 2 Packets of Dry Brewing Yeast (included with HME)
- 1 Packet of OneStep No-Rinse Cleanser
- 1/2 Ounce Packet Tettnanger Pellet Hops
- 1 Muslin Hop Sack
- 2 Small Lemons (juice plus grated zest)*

*Item(s) you will need.

OPTIONAL (See Note): Lemonade

SANITIZE YOUR EQUIPMENT

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

BE SURE TO SANITIZE ALL EQUIPMENT INCLUDING HOP SACK.

BREWING THIS RECIPE

1. Remove yeast packets from under the lid of your beer mixes and stand both 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 your 1/2 oz of your pellet hops into the sanitizes hop sack tying it closed on both ends. **Trim away excess material and save the remaining hops in the refrigerator or freezer for another time.**
4. Place 4 cups of water into a clean 3-quart pot and bring to a boil.
5. Remove from heat. Add the 4 tbsp of lemon juice and 1/2 tsp of zest from the 2 small lemons. Then slowly stir in contents from both cans until fully dissolved. **This mixture is called the wort.**
6. Pour the wort into the fermenter. Then add your hops (in hop sack). 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.**
7. Add the yeast. Then attach your lid.
KEEP HOPS IN FERMENTER DURING THE ENTIRE FERMENTATION PERIOD. HOPS WILL NOT DISSOLVE.
8. 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 CONDITION FOR 2 TO 4 WEEKS.