



ABV <b>4.6</b> % ALCOHOL	SRM <b>24</b> COLOR	IBU <b>22</b> BITTERNESS
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DEMON BREWING CO., PHOENIX AZ  
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## DANTE'S LEMON WHEAT RECIPE-90029

"Hades" never had it so spicy! This sharp, lemony wheat beer has a blend of spices and fruity esters in every tempting sip.

### WHAT'S NEEDED:

- 1 Can of Dante's Delight Weizenbier (hopped malt extract)
- 1 Can of White Horse Golden Wheat (unhopped malt extract)
- 1 Packet of Dry Brewing Yeast (included with HME)
- 1 Packet of OneStep No-Rinse Cleanser
- 4 Tablespoons of Fresh Lemon Juice\*
- 3/4 Teaspoon Crushed Coriander Seed\*
- 1/2 Teaspoon Nutmeg\*
- 1/2 Teaspoon Cinnamon\*

\*Item(s) you will need.

### SANITIZE YOUR EQUIPMENT

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

### BREWING THIS RECIPE

1. Remove yeast packet(s) from under the lid of your beer mix and stand can(s) 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 4 tbsp. of lemon juice, 3/4 tsp. crushed coriander seed, 1/2 tsp. of nutmeg and 1/2 tsp. of cinnamon. Then slowly stir in 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 CONDITION FOR 2 TO 4 WEEKS.**