



AIH Dunkel Rye, Son!

Big bodied, with notes of caramel, chocolate, rye and chewy yeast. Try this unique take on a Dunkelweiss!



k99-2908

Original Gravity : 1.052 **IBUs :** 26
Final Gravity : 1.014 **Alcohol by volume :** 5.10%
Color : Deep Ruby-Brown **Difficulty :** Easy
Supplies Included : LME, Specialty Grains w/bag & Hops

Brew Day
/ /

Ingredients Included :				
Fermentables : 7 lbs. Liquid Wheat Extract		Specialty Grains : 8 oz Munich 4 oz Chocolate Rye 4 oz Special B		
Additives:				
Boil/Bittering Hops :	Flavor Hops:	Aroma Hops :	Knock - Out Hops :	Dry Hops :
1 oz Tradition				
Suggested Yeast : White Labs 300 German Hefeweizen Wyeast 3056 Bavarian Wheat, Safale-06				

Procedure : Please read all the instructions before you begin brewing.

1. Sanitation : It is important to thoroughly clean and sanitize all of your brewing equipment.
2. Making the Wort : Begin by heating 2.5 gallons of water in your Brew Pot. While the water is heating, place your "Specialty Grains", which should be crushed, into a "Grain Bag". Tie a knot at one end of the "Grain Bag" leaving room for the grains to be loose in the bag. When the water reaches a temperature of 150° to 160°F (max temp.), place the "Grain Bag" into your Brew Pot. Steep your grains at this temperature for 20 minutes. After 20 minutes, remove the "Grain Bag" from the pot. Do not squeeze the bag, just let the liquid drain from the bag into the pot. The water is now "Wort" at this point.
3. Boiling the Wort : Bring the "Wort" to a boil. It should be a rolling boil, be careful to avoid a "Boil Over". Remove the "Wort" from the heat. Add all of the included "Fermentables" to the "Wort". Stir the "Fermentables" into the "Wort" until it has all dissolved, making sure none of it is sitting on the bottom of the pot. Return the Brew Pot to heat and return the "Wort" to a boil.
4. Boil Hops : If using "Hop Bags", put the Boil Hops into a "Hop Bag" and tie loosely at one end. Add these to the boiling "Wort". You have now added the Bittering Hops. Continue to Boil this for 60 minutes.
5. Boil Termination : After 60 minutes, remove heat source from the Brew Pot. Now it is time to cool the "Wort" to 70°F. This can be accomplished by using a "Wort Chiller".
6. Add Water : Siphon your cooled "Wort" from the brew pot into your fermenter. Be careful not to transfer heavy sediment from the brew pot into the fermenter. Add enough water to bring the Wort to 5 gallons. Stir the 5 gallons of "Wort". At this time, take a Hydrometer reading to record the Original Gravity.
7. Begin Fermentation: Add the yeast to the "Wort" surface. Firmly secure your fermenter lid and add the airlock. The ideal temperature for fermentation is 64°- 72°F. The "Wort" will begin to ferment within 24 hours. When fermentation is complete, take another hydrometer, if gravity reads where, recipe calls for, record final gravity, and proceed to secondary.
8. Secondary : Clean and sanitize a secondary fermenter, rack beer into secondary, and leave for another week. If using single stage fermentation, leave beer in primary for another week.
9. Fermentation Finish When secondary is complete, Bottle or Keg your beer, following appropriate procedures.

ABV% Calculator				
_____	—	_____	X 131.25	= _____
Original Gravity		Finishing Gravity		Alcohol by Volume %