

BAVARIAN WHEAT

Beer Brewing Ingredient Kit



4 products in:

1. CBW® BAVARIAN WHEAT DME

INGREDIENTS: malted wheat, malted barley, water.

Intended for use as a Home Brewing Ingredient.

Net Wt. 1 lb (453.6 g) Made in USA

Manufactured and packaged by Briess Malt & Ingredients Chilton, WI 55014

**ALLERGEN INFORMATION:
CONTAINS WHEAT, BARLEY.
MAY CONTAIN MILK.**

2. DRY WHEAT BEER YEAST 02

INGREDIENTS: Yeast (*Saccharomyces cerevisiae* var. diastaticus POF+), emulsifier: sorbitan monostearate.

Sprinkle into wort. Net Wt. 0.07 oz (2 g) Made in China

Imported by Aibrew Corporation, CA 90034

3. NATURAL HOPS BITTER EXTRACT- 15

INGREDIENTS: Water, Hop extract

Sprinkle into wort or beer. Net Vol. 0.067 fl oz (2 ml)

Made in China Imported by Aibrew Corporation, CA 90034

See inner packaging for best before end date and batch number.

4. RFID card

Read by the function.



Store cool and dry.

CHARACTERISTICS:

Bavarian Wheat Beer, also known as Weissbier or Hefeweizen, is loved for its refreshing, fruity taste. With a hazy, golden appearance and a creamy texture, it offers prominent flavors of banana and hints of citrus, complemented by a distinct clove aroma. This beer embodies the essence of Bavarian brewing traditions and is a favorite among beer enthusiasts worldwide.

HOW TO USE:



Prepare a clean iGulu Keg and add purified water up to the 116 oz mark.



Drip the hop extract into the water.



Sprinkle in the yeast.



Add the malt extract without stirring.



Seal the fermentation tank, place it in the iGulu machine, properly connect the beer and gas tubes, and initiate the fermentation process using an RFID card or operating the machine.

Packaged for Aibrew Corporation, CA 90034

OG: 11~11.5°BX
ABV: 5.0~5.5 %vol
IBU: 12~18
APPROX ONCE BREWED

See packaging for best before end date and batch number.

Designed by iGulu