



NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 6 WEEKS
1.053	5.1%	15.4	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

DUNKELWEIZEN

Its name means “dark wheat,” and that’s just what it is. An amber-colored version of a German hefeweizen, Dunkelweizen has the same spicy yeast and creamy wheat character of its pale counterpart, but with as much rich maltiness as a dark Bavarian lager. This kit produces an ale with a hazy mahogany color, medium-full body, and spicy, bready aromas and flavors.

KIT INVENTORY

MALT EXTRACTS

- 3.15 lbs Munich malt syrup
- 3.15 lbs Wheat malt syrup
- 1 lbs Amber DME
- (15 min late addition)

PREMIUM HOPS

- 1 oz German Tettnang
- 60 min

SUGGESTED YEAST

YEAST

DRY YEAST:

- Fermentis SafAle W-68**
- Optimum Temp: 64°- 79°F

LIQUID YEAST OPTIONS:

- Imperial Yeast G01 Stefon**
- Optimum temp: 63°- 73°F
- Omega Yeast OYL - 021 Hefeweizen Ale**
- Optimum temp: 64°- 75°F
- Wyeast 3068 Weihenstephan Wheat**
- Optimum temp: 64°- 75°F

BEFORE BREW DAY

- Upon arrival, unpack kit.
- Read all instructions before starting.
- Be sure you have all items listed in the Kit Inventory.
- Refrigerate liquid yeast.
- If making a yeast starter, we suggest 24-48 hrs.
- Contact us if you have any questions or concerns.

YOU WILL NEED

- Homebrewing equipment for brewing 5 gallon batches.
- Boiling kettle (at least 3.5 gallons capacity).
- Approx. 2 cases of 12 oz or 22 oz pry-off beer bottles.
- **Optional** - 5 gallon carboy, with bung and airlock, to use as secondary fermentor.

A FEW HOURS BEFORE BREW DAY

Remove liquid yeast packages from the refrigerator, and leave in a warm place (~70°F). Check yeast instructions on packet.

BREWING NOTES

KEY STATS

Brew Day Date: _____

Secondary: _____

Important Additions: _____

Bottling/Kegging: _____

Fermentation Temp: _____

Yeast Strain #: _____

Measured OG: _____ FG: _____

ON BREWING DAY

1. Heat 2.5 gal of water.
2. Bring to a boil and add **3.15 lbs Munich malt syrup**. Remove the kettle from the burner and stir in the Munich malt syrup.
3. Return to boil. The mixture is now called "wort", the brewer's term for unfermented beer.
NOTE: Total boil time is 60 min.
 - Add **1 oz German Tettnang hops** at the start of boil
 - Add **3.15 lbs Wheat malt syrup and 1 lb Amber DME** 15 mins before the end of the boil**Note:** If you have extra hops, store them in the freezer or they can be discarded.
4. Cool wort. When 20-minute boil is finished, cool wort to approximately 100°F as rapidly as possible. Use a wort chiller, or put kettle in an ice bath in your sink.
5. Sanitize fermenting equipment and yeast pack. While wort cools, sanitize fermenting equipment (fermenter, lid or stopper, airlock, funnel, etc) along with yeast packs.
6. Fill primary fermenter with 2 gal cold water, then pour in cooled wort. Leave any thick sludge in bottom of kettle.
7. Add more cold water as needed to bring volume to 5 gal.
8. Aerate wort: Seal fermenter and rock back and forth to splash for a few mins, or use an aeration system and diffusion stone.
9. Measure wort's specific gravity with a hydrometer. Record.
10. Add yeast once temp. of the wort is 78°F or lower (not warm to the touch). Sanitize and open yeast pack. Carefully pour contents into primary fermenter.
11. Seal fermenter. Add approx. 1 tbsp of water to sanitized fermentation lock. Insert airlock into rubber stopper or lid. Seal fermenter.
12. Move fermenter to a warm, dark, quiet spot until fermentation begins.

PRIMARY FERMENTATION

13. **Within 48 hours Active fermentation begins.**
You'll see a cap of foam on the surface of the beer. Specific gravity as measured with a hydrometer will drop steadily. You may see bubbles in the fermentation lock. The optimum temp. for this beer is 65°- 70°F.
14. **Within 1-2 weeks Active fermentation ends.**
Proceed to next step when:
 - Cap of foam falls back into the beer.
 - Bubbling in airlock slows down or stops.
 - Specific gravity as measured with a hydrometer is stable.

SECONDARY FERMENTATION (OPTIONAL)

- NOTE:** You may skip transferring to a secondary fermenter and simply leave the beer in the primary fermenter.
15. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary. (optional - see above)
 16. Allow beer to condition in secondary fermenter for 2 weeks before proceeding with the next step. Timing is now somewhat flexible.

BOTTLING DAY (ABOUT 4 WEEKS AFTER BREWING DAY)

17. Sanitize siphoning and bottling equipment.
18. Mix a priming solution (sugar dissolved in water; carbonates bottled beer). Use the following amounts, depending on which type of sugar you use:
 - Corn sugar (dextrose) 2/3 cup in 16oz water.
 - Table sugar (sucrose) 5/8 cup in 16oz water.Bring solution to a boil. Pour into bottling bucket.
19. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix
 - *do not splash.*
20. Fill and cap bottles.

CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

21. Condition bottles at room temp. for 1-2 weeks. After this point, store bottles cool or cold.
22. Serving: Pour into a clean glass. Be careful to leave any sediment at the bottom of the bottle. Cheers!

WE'VE GOT YOUR BATCH

We're so confident in the quality of our beer kits, we'll replace any kit, anytime, no questions asked.

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