This German-influenced wheat ale is the perfect any time thirst quencher and a proven crowd pleaser. Light golden in color and exceptionally crisp, Bier Hall Blonde Wheat is an easy sipper with moderate body, just a hint of hops and all the right flavors to bring friends together.

**BREWING DAY**

**PREPARE**
Before getting started, ensure you have the following equipment and ingredients from your kit on hand:

**BREW DAY EQUIPMENT**
- Fermentor w/spigot
- Fermentor lid
- Airlock and bung
- Recipe kit
- Cleanser – 1 packet
- Additional equipment not included in kit:
  - Large pot or kettle w/lid
  - 2 gallons (8 quarts) or larger
  - 10 lbs of ice
  - approx 2 bags
  - Large bucket or container for equipment cleaning
  - Scissors
  - Plastic or metal mixing spoon
  - Kitchen towel

**BREW DAY INGREDIENTS**
- Premium fermentables:
  - 1 lb Wheat dry malt extract
- Premium hops:
  - 3.5g German Perle hops
- Yeast: 4g Active brewing yeast – American ale

4. Over the next 45 minutes, you are going to add hops to the wort at specific times in order to build the desired flavor and bitterness for this recipe. Leave the pot uncovered and maintain a low, rolling boil, adjusting the heat as necessary. Watch carefully for boil-overs, particularly after hop additions.

Set your timer for 45 minutes and start it. At the following times, add the prescribed hops and stir:

**At the beginning of the boil, add 3.5g of German Perle hops**

5. When the timer goes off, the boil is complete. Turn off the heat and cover the pot.

6. From this point forward, anything that comes in direct contact with the wort must be properly cleansed to avoid contamination that could ruin your beer.

**COOLING**
7. Place the covered kettle in sink.
8. Fill sink with ice and cold water up to the height of the wort in the kettle.
9. Chill the wort for 30 minutes to bring it to room temperature.
10. While the wort cools, move to the next step to prepare your equipment.

**DECONTAMINATE**
11. Everything that comes into contact with the wort after the boil needs to be cleansed.
12. Fill the fermentor with warm water and 1 packet of cleanser. Put the lid on and cover the opening and shake to dissolve. Let this rest for 2-3 minutes to cleanse the fermentor. Save the other packet for bottling day.
13. Gather a bucket or storage container large enough to fit the bung, airlock, and scissors. Place the equipment in the bucket.
14. Pour the cleanser into the bucket, submerging the equipment listed to cleanse all surfaces. Let this rest for 2-3 minutes to cleanse the equipment.
15. Keep equipment in the cleanser bucket until ready to use.
TRANSFER
16. When the wort has finished cooling, remove the kettle from the ice bath and pour the contents into the fermentor.
17. Fill up to the one gallon mark on the fermentor, being careful to leave the sludge behind in the kettle.
18. If the wort is below the one gallon mark, top off the fermentor with cool water to reach this point.

PITCH YEAST
19. Cut open yeast pack with the cleansed scissors.
20. Sprinkle the yeast on the surface of the wort.
21. Seal the fermentor with the lid and bung.

BOTTLING DAY

EQUIPMENT CHECK

- Filled fermentor
- 1 Packet cleanser
- Table sugar
- 1/2 tsp measuring spoon

GETTING READY
27. 30 minutes before starting the process, gently move your fermentor to an elevated position, like the edge of a counter, next to your sink, or tabletop.

DECONTAMINATE
28. Reminder, everything that comes into contact with the wort after the boil needs to be cleansed.
29. Gather a bucket or storage container large enough to fit the bottles and caps.
30. Dissolve the remaining packet of cleanser in warm water in the bucket.
31. Soak bottles in cleanser solution, ensuring contact with all surfaces for 2-3 minutes.
32. Keep the bottles and caps in the cleanser bucket until ready to use. Once ready, drain the bottles. Rinsing is not required.

BOTTLING
33. Carefully add 1/2 tsp. table sugar to each cleansed bottle. This sugar will feed the remaining yeast as they carbonate the beer.
34. Remove the airlock from the fermentor.
35. With a bottle held under the spigot, slowly open the spigot to fill the bottles. Try to flow the beer into the bottles as gently as possible.
36. Fill the bottle approximately 1" from the top, which will leave the proper headspace in the neck of the bottle.
37. Affix a cap on top of the bottle with a bottle capper and set aside.
38. Repeat the bottle filling step until there is no beer left in the fermentor.

CLEAN UP/STORE
39. Rinse all used equipment with warm water or cleanser and allow to fully dry before storing in a dry location until the next brew day.

CARBONATION
40. Store the bottles in a dark area at 65°-75° for at least 2 weeks to carbonate.
41. After two weeks, the bottles can be stored in a cold location.

SHARE, ENJOY!
42. When chilled, the bottles are ready to serve.
43. Pour gently into a clean glass, taking care to leave the layer of sediment at the bottom of the bottle behind. Cheers!

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