

RECIPE
STYLE
OG
FG
ABV
IBU
COLOR (SRM)

All-Grain
Ale
1.066
1.018
6.3%
28.72
5.06

EASY
SUITABLE FOR
ALL LEVELS



BETTER BREWING BLUEBERRY WHEAT ALE



***A summer sipper
light bodied wheat
ale enhanced with
blueberry fruit
flavor!***

*The delightful
treat wafts with an appealing
blueberry aroma – take a
good whiff and you'll know.
The taste is welcoming and
finishes extra clean with
a sweet malt profile. Best
enjoyed with a heavy dose
of Vitamin D and good
friends. Cheers!*



BLUEBERRY WHEAT ALE (ALL-GRAIN)

Ingredients

| QUANTITY | INGREDIENTS | NOTES |
|------------------------|---------------------------------|------------------|
| MILLED STEEPING GRAINS | | |
| 7 LBS | Briss Brewers Malt | |
| 4 LBS | Briss Wheat Malt, White | |
| 1 LB | Briss Bonlander Munich Malt 10L | |
| HOPS | | |
| 0.65 oz | Hallertau 10% a.a. | |
| 0.60 oz | Willamette 4.5% a.a. | |
| YEAST | | |
| 1 PACK | Fermentis Safale S-04 | 59-68°F, 14 days |
| SUGAR | | |
| 5 oz | Priming Sugar | Bottling day |
| FLAVORING | | |
| 4 oz | Blueberry Fruit Flavoring | |
| STEEPING BAG | | |
| 1 BAG | Included for grains | |

Required to Brew this Recipe



6.5 gallon pail with lid **OR** carboy and stopper with airlock



5 gallon (20 quart) boil kettle



Siphon, tubing and bottling wand



Two cases of 12 oz. beer bottles **OR** a 5 gallon keg



Capper and bottle caps



CO2 tank, regulator, and serving tap, if keggling

Also helpful:

Floating or clip-on kettle thermometer, hydrometer, bottling bucket, wort chiller, sanitizer, Gram/Oz. scale

Brewing Procedures

DAY 1: BREW DAY (3 hours)

- 1 Brew day, mash in Briess Brewers malt, Briess Wheat malt white and Briess Bonlander Munich 10L malt into supplied steeping bag and tie the open end shut. Mash at 156°F (69°C) in 5 gallons (20 L) of water and hold this temperature for 60 minutes.
- 2 Remove bag, let drain, and clean bag for future reuse. You may choose to use it for your hops while boiling (just be careful it doesn't burn on the bottom!)
- 3 Bring your wort (unfermented beer) to a boil at 212°F for 60 minutes. Add 0.65oz Hallertau hops at the beginning of boil. Add 0.60oz Willamette hops at 35 minutes into boil. Watch for boil overs. Remove from heat if foam grows to edge of kettle and stir until foam is mostly gone. Put back on heat and continue boiling.
- 4 At flameout, wait until wort cools to 180°F to avoid volatilizing hop oils.
- 5 Turn off heat. Prep an ice bath in your sink (ice and cold water,) or have your wort chiller ready.
- 6 Cool the wort. Try to do this as quickly as possible.
- 7 Add in 4oz. Blueberry fruit flavoring into the cooled wort prior to wort transfer.
- 8 Once your wort has reached 110°F or lower, transfer wort using a siphon, or by simply dumping into a sanitized pail or through a funnel in to a carboy. You can attempt to leave any hop and protein sludge at the bottom of your kettle behind. Be sure to sanitize your fermenter's lid or stopper, and airlock.
- 9 If you have a thermometer, you can check the temperature of your wort. If the temperature is below 70°F, pitch (cut open and sprinkle on top) the pack of yeast. If not, wait until your wort is below 70°F. You may also check your original gravity with a hydrometer at this time.
- 10 Close fermenter (pail or carboy) so that it is air tight, and place in a temperature moderated area, between 68°F–70°F. It's best to keep it out of the sun, somewhere dark where it won't be disturbed, and where the temperature won't fluctuate much.

Minus some cleanup, your brew day is done!

BLUEBERRY WHEAT ALE (ALL-GRAIN)

DAY 14 – BOTTLE OR KEG (2–3 hours)

- 11 Prior to bottling, be sure fermentation has completely stopped. Watch your air lock for 2–3 minutes. If it bubbles, leave an additional 1–2 days. You may check to see if your final gravity (FG) is the same as is listed on these instructions as well.
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Optional: if you have a secondary fermenter (second pail, bottling bucket, or carboy,) you may transfer your beer from the primary fermenter it is currently in to a secondary fermenter for 7–14 days. This may help the beer to finish fermenting and clarify. This fermenter should be kept air tight in the same temperature moderated area.

- 12 Sanitize your siphoning equipment and bottling wand, if you are bottling. Clean and sanitize bottles or keg as well.

- 13 If bottling, in a small pot or pan, mix your 5oz priming sugar in to 2 cups of water. Turn heat on high and stir sugar in until completely dissolved. If using a new bottling bucket, pour in to bottom. If using current fermenter, pour directly in to beer and stir gently.
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- 14 If using a bottling bucket, siphon beer over to the bottling bucket. If not, be sure to leave the trub (yeast, hops, protein) on bottom by keeping siphon tip 1 inch from bottom.
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- 15 Fill to top with bottling wand, removing wand leaves correct headroom. Cap bottles as you fill. Store beers at fermentation temperature 2–3 weeks.
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- 16 Check bottle carbonation by chilling and enjoy a bottle. If satisfactory, cool all beers down and enjoy. Cheers!
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- 17 If kegging, siphon beer to keg, close the keg, and pressurize to desired volume. We recommend 2.2 volumes. Serve and enjoy. Cheers!