

SHOULTZ-MEYER BREWERY DON'T CALL ME HEFE— ALL GRAIN

Recipe Specifications

OG	FG	IBU	SRM	ABV
1.048	1.012	11.0	3.45	4.72

These are basic instructions for brewing the Don't Call Me Hefe recipe. Our recipes are highly customizable, and changing the recipe will change the instructions.

IBU calculation may differ due to changes in hops AA%. Changes do not affect the instructions.

These instructions are for a 5 gallon batch using ADVANCED TECHNIQUES AND EQUIPMENT.

Recipe Inventory:

- 1 bag of grains labeled: Don't Call Me Hefe
- 1 oz. Czech Saaz Hops
- 1 ea. White Labs Hefeweizen - WLP300

Before Brew Day

Once the recipe arrives you should refrigerate the yeast and hops.

If using liquid yeast you should make a yeast starter 2-3 days before brewing your beer. Please use the yeast starter instructions for detailed instructions on making a yeast starter.

Brew Day

1. Prepare all of your brewing equipment. Items should be clean, and you should have sanitizer ready to sanitize everything that will touch the beer post boil.
2. Collect 7.5 gallons of water for your brew.
3. Heat 2.75 gallons of water to 167F.
4. Once water is heated to 167F put water into the mash tun and add the entire grain bag labeled Don't Call Me Hefe into your mash tun stirring thoroughly. Once you have finished stirring in the grains the temperature should stabilize between 151F – 153F. Start the mash timer for 60 minutes. If

- you ordered grains uncrushed crush them before doughing in with them.
5. During the mash heat the remaining 4.75 gallons of water to 185F. You can wait to heat water so that it will be finished heating at the same time the mash timer is complete.
 6. Once the mash timer is complete begin draining the mash tun into a pitcher until the wort is clear of grain debris. Place wort from the pitcher carefully back into the mash tun. If pitcher fills up before mash is clear stop the flow and empty the pitcher into the mash tun. This process is called Vorlauf. Vorlauf the wort until it is clear. Once the wort is draining clear drain the wort into your brew pot.
 7. Once the mash tun is drained of all the wort pour ½ of the 4.75 gallons of 185F water into the mash tun. Stir the mash thoroughly for 3-5 minutes. After stirring is complete repeat the Vorlauf steps from step #6 then drain mash tun into your brew pot.
 8. Repeat step 7 with the remaining water. You should collect around 6 gallons of wort.
 9. Begin heating the wort to a boil. Once wort is boiling add 1 oz. of Czech Saaz Hops and start boil timer for 60 minutes.
 10. After 60 minutes of boiling remove pot from the heat and begin cooling the wort. Use a wort chiller or an ice bath in a sink to chill the wort to below 80F.
 11. While wort is chilling prepare your Fermenter, lid, airlock, stopper, etc.. by sanitizing them all.
 12. Once wort is properly chilled to pitching temperature pour wort into the fermenter attempting to leave behind as much as solids as possible.
 13. Aerate the wort by shaking the fermenter or by stirring the wort vigorously for a few minutes.
 14. Measure the specific gravity using a hydrometer, and record the reading.
 15. Pitch the yeast into the fermenter.

16. Close fermenter and add airlock. Fill airlock with sanitizer. Move the fermenter to a suitable place for fermentation (warm, dark, out of the way).

Post Brewing Day

17. Allow beer to ferment for 10-14 days in the primary fermenter at 65-75F. After 10-14 days take hydrometer readings over a couple of days to verify that the specific gravity is no longer changing.
18. (Optional) Rack beer from the primary fermenter to a secondary fermenter for additional conditioning time. You may leave beer in secondary for up to 4 weeks.

Bottling Day

19. Sanitize siphoning and bottling equipment, including bottles.
20. Mix the priming sugar (5 oz. of Corn Sugar) with 2 cups of water and boil the solution for 5 minutes.
21. Pour solution into your bottling bucket.
22. Rack your beer from the fermenter to the bottling bucket and stir gently without splashing.
23. Fill and cap the bottles.

2 Weeks After Bottling Day

24. Bottles should sit at room temperature for 2 weeks to carbonate.
25. After 2 weeks you can store the bottles cool or cold and more importantly begin drinking them.
26. Pour beer from the bottle into a glass leaving the yeast sediment layer at the bottom of the bottle in the bottle.