SHOULTZ-MEYER BREWERY DON'T CALL ME HEFE - EXTRACT

Recipe Specifications

OG	FG	IBU	SRM	ABV
1.049	1.013	10.9	3.79	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 with a partial boil.

Recipe Inventory:

- 1 Container of liquid extract labeled: Don't Call Me Hefe
- 1 oz. Czech Saaz Hops
- 1 ea. Munich Yeast

Other Things You Need

- 2 – 3 Gallon Brew Pot
- Grain Steeping Bag
- 48-52 12 oz. Beer Bottles or equivalent
- 48-52 Bottle Caps
- Standard Brewing Equipment for Fermentation, Racking, Testing

Before Brew Day

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

If you have upgraded to liquid yeast you should make a yeast starter 2-3 days before brewing your beer. Please use the yeast start 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 1-3 gallons of water in your brew pot.
3. Begin heating your water to a boil.
4. Once water is boiling remove the pot from the heat and add HALF of the Don't Call Me Hefe Liquid Extract. Stir extract into the water until the extract is completely dissolved.
5. Return pot back to the burner and begin heating until the "wort" (water and extract mixture) is boiling again.
6. Once wort is boiling add 1 oz. of Czech Saaz hops to the wort and begin a timer for 60 minutes.
7. After 40 minutes of boiling stop timer and remove pot from the burner. Stir in remaining liquid extract from the Don't Call Me Hefe liquid extract container. Once the liquid extract is completely dissolved return pot back to the burner and bring back to a boil.
8. Once boiling start the timer.
9. 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 100F.
10. While wort is chilling prepare your Fermenter, lid, airlock, stopper, etc.. by sanitizing them all.
11. Fill your sanitized fermenter with 2 gallons of cold water, and then add chilled wort to the fermenter. Try to leave behind any sludge in the brew pot.
12. Add cold water to the fermenter until a volume of 5 gallons is reached.
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. Once the wort is between 65-80F add the yeast to 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. 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 can leave the beer in the secondary fermenter for an additional 2 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.