

## Sunkissed Weiss

This delightful Weissbier displays alluring deep golden hues and carries a little extra flavor than typical commercial versions, while still maintaining a refreshing appeal for drinking through the warmer months. The specialty grain addition of Crystal Wheat contributes the subtlest hint of chocolate and coffee aromas plus a little more color, pushing this brew to the upper limit of the Weissbier 15.A. category (BJCP style guidelines). The Perle hop addition, adds a little more backbone to the bitterness level, which also helps to balance any residual sweetness from the Crystal Wheat. As with most Weizens, the yeast is a key ingredient in this recipe. The Munich Wheat yeast tends to throw hints of banana and subtle smoked bacon aromas, which might sound a bit odd but is considered desirable in many commercial versions. We've chosen an addition of Light Malt extract, which places this recipe a little outside of the minimum 50% wheat content style guideline. This works nicely in the recipe but you may like to use Wheat Malt extract instead. This style tends to mature quickly in the bottle so drink it young!!

### Flavor Profile:

Color: Copper

Bitterness: Low

Body: Medium

Approx. Alcohol Volume: 4.7% ABV

Carbonation Method: Natural

### Ingredients

1.7kg Thomas Coopers Wheat Beer

1.5 kg Thomas Coopers Light Malt Extract

300 g (10 oz) Crystal Wheat Malt

12 g (1 oz) of Perle hops

11 g dry Munich Wheat yeast

Coopers Carbonation Drops



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were this easy.**

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# DIY BEER *Coopers*

**Made to 23 liters (6 gallons).**

## **STEP 1: MIX**

Place the Crystal Wheat Grain in a plastic zip-lock sandwich bag and crack it using a rolling pin. Stir into 2 liters of hot water (not boiling) and let steep for about 1 hour. Strain the steepings into a second pan and bring to the boil. Add the hops and boil for 30 minutes. Remove from the heat and sit the pan in cold water to cool for about 15mins. Once cooled, strain the hop/crystal wheat blend into a fermenting vessel. Add the contents of the Wheat Beer and Light Malt Extract cans then stir to dissolve. Top up with cold tap water to the 20 liter mark, stir thoroughly.

## **STEP 2: BREW**

Check the temperature and top up to the 23 liter mark with warm or cool water (refrigerated if necessary) to start the brew at 22C. Sprinkle the dry yeast or stir in liquid yeast and fit the lid. Try to ferment at 22C. Fermentation has finished once the specific gravity is stable over 2 days. It should finish around the 1006 – 1010 mark.

## **STEP 3: BOTTLE**

Bottle once the SG readings are stable over a couple of days – it should finish around the 1008 to 1012 mark. Bottles need to be primed so that secondary fermentation (producing the gas in the bottle) can take place.

## **STEP 4: ENJOY**

Allow to condition for at least 2 weeks in the bottle.

Expect the alcohol content to be around 4.7% ABV.