



Pumpkin Weissbier Instructions

RECIPE INCLUDES:

- 1 Can Bavarian Weissbier Brewing Extract
- 1 Packet Dry Wheat Yeast (under lid of Brewing Extract)
- 1 BrewMax LME Softpack - Golden
- 1 Muslin Hop Sack
- 1 Packet No-Rinse Cleanser

YOU PROVIDE:

- 10oz. Pumpkin Puree
- 1 Tbsp. Mulling Spices

ADDITIONAL INFORMATION

OG: 1.044 (approx.) -- FG: 1.011 (approx.)
Suggested conditioning time is 2 to 4 weeks.
Flavor: Fruity
ABV (alc/vol): 4.5%
SRM (Color): 3
IBU (Bitterness): 19

STEP 1: SANITIZING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions by [visiting our help desk](#).)

NOTE: BE SURE TO SANITIZE EVERYTHING THAT WILL COME INTO CONTACT WITH YOUR BEER.

STEP 2: BREWING

Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined the yeast eats the sugars in the starch, producing alcohol and carbon dioxide (CO₂). This process is called fermentation.



1. Remove the yeast packet from under the lid of the can of the Bavarian Weissbier Brewing Extract, then place the unopened can and LME softpack in hot tap water.
2. Using the sanitized measuring cup, pour 4 cups of water into your clean 3-quart or larger pot.
3. Bring this to a boil, and add 1 Tbsp. Mulling Spices into the hop sack tying it closed, then trim away excess material, add this to the pan. Remove from heat. Pour the Brewing Extract and LME into the hot water mixture and stir until thoroughly mixed. This mixture of unfermented beer is called wort.
4. Fill keg with cold tap water to the 4-quart mark on the back. Add 10 oz. Pumpkin Puree to the keg.
5. Pour the wort into the keg, and then bring the volume of the keg to the 8.5-quart mark by adding more cold water. Stir vigorously to mix well.
6. Sprinkle Dry Wheat Beer Yeast into the keg. Screw the lid onto the keg.
7. Put your keg in a location with a consistent temperature between 68° and 76° F and out of direct sunlight. Ferment for 7-14 days.

After approximately 24 hours, you will be able to see the fermentation process happening by shining a flashlight into the keg. You'll see the yeast in *action* in the wort. The liquid will be opaque and milky, you will see rising bubbles in the liquid, and there will be bubbles on the surface. Cool, eh!?

Step 3: BOTTLING AND CARBONATING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions by [visiting our help desk.](#))

