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PampelMUSE Grapefruit Hefeweizen

Brewing Instructions

What You Get

- 4 Packets BrewMax LME Golden
- 2 Packets Lactose
- 1 Packet Red Wheat Flakes
- 1 Packet Carapils Malt
- 1 Packet Honey Malt
- 1 Packet Mt. Hood Hops
- 1 Packet WB-06 Wheat Yeast
- 2 Muslin Hop Sacks
- 1 Packet No-Rinse Cleanser

You Provide

- 16 ounces good-quality grapefruit juice

Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill the fermenter with warm water to line 1.
2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Save the remaining 1/2 packet of cleanser for bottling.
4. Swirl the sanitizer to coat the inside of the fermenter and lid.
5. Open the spigot and let sanitizer flow for 5 seconds, then close.
6. Pour the remaining sanitizer into a large bowl.





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7. Soak your spoon, whisk, can opener, measuring cup, hop sacks, and anything else that will touch your beer in the sanitizer for at least 2 minutes.
 8. Do not rinse or dry sanitized equipment.
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Step 2: Prepare the Grains and Hops

1. Add the Red Wheat Flakes, Carapils Malt, and Honey Malt to one muslin hop sack.
 2. Tie the grain sack closed loosely so the grains can move freely inside the sack.
 3. Add the Mt. Hood hops to the second muslin hop sack.
 4. Tie the hop sack closed loosely so the hops have room to expand.
 5. Set the hop sack aside.
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Step 3: Steep the Grains

1. Add 8 cups of water to a 1-gallon or larger boil pot.
 2. Heat the water to 155–160°F.
 3. Add the grain sack to the pot.
 4. Steep the grains for 30 minutes, maintaining 155–160°F.
 5. After 30 minutes, turn off the heat and remove the grain sack.
 6. Place the grain sack in a colander over the pot.
 7. Rinse the grain sack with 1 cup of hot water around 160°F, allowing the runoff to drain back into the pot.
 8. Do not squeeze the grain sack.
 9. Discard the used grain sack.
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Step 4: Boil the Mt. Hood Hops

1. Bring the grain water to a low rolling boil.
2. Add the Mt. Hood hop sack.
3. Boil for 30 minutes.
4. After 30 minutes, remove the pot from heat.



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Step 5: Add Lactose and Golden LME

1. Add both packets of lactose to the hot hop water.
2. Stir until the lactose is dissolved.
3. Add all 4 packets of BrewMax LME Golden.
4. Stir until thoroughly mixed.
5. This mixture is called wort.

Step 6: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
2. Pour the wort into the fermenter, including the Mt. Hood hop sack.
3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
4. Stir the wort vigorously with a sanitized spoon or whisk.

Step 7: Add Yeast and Ferment

1. Sprinkle the WB-06 Wheat Yeast into the fermenter.
2. Do not stir after adding yeast.
3. Screw on the lid.
4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 68°F and 75°F.
5. Ferment for 21 days total.

Step 8: Add Grapefruit Juice on Day 7

On day 7 of fermentation, add the grapefruit juice.

1. Sanitize anything that will touch the grapefruit juice addition.
2. Carefully open the fermenter.
3. Add 16 ounces of good-quality grapefruit juice.





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4. Close the fermenter right away.
5. Allow the beer to ferment for 14 more days, for 21 days total.

Note: Use grapefruit juice without preservatives when possible for the cleanest fermentation character.

Step 9: Bottle and Carbonate

After 21 days total, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, let it ferment for 3 more days. Do not leave the beer in the fermenter longer than 24 days total.

1. Fill a 1-gallon container with warm water.
 2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.
 3. Distribute the sanitizer equally among your bottles.
 4. Cap the bottles and shake vigorously.
 5. Let bottles sit for 10 minutes, then shake again.
 6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
 7. Do not rinse.
 8. Add 2 carbonation drops to each 740 mL bottle.
 9. Fill each bottle at an angle, leaving about 2 inches of headspace.
 10. Cap bottles tightly.
 11. Gently turn each bottle over to check the seal.
 12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
 13. Carbonate for at least 14 days. Cooler temperatures may require an additional week.
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Step 10: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. Take a sip and enjoy it. You just crushed this recipe.
4. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then try again.

